

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 44.

New York and Chicago, May 13, 1911.

No. 19.

FEDERAL COLD STORAGE HEARINGS.

The Senate Committee on Manufactures at Washington will resume hearings on the cold storage bills now before it next week. Chairman Heyburn finds that his views on the subject of cold storage have not met with the reception anticipated, and that possibly a little more investigation might enlighten everybody concerned as to the merits of the entire question. Consequently hearings will be given to various interests, beginning on May 18 with the butter, egg and fish trade, and continuing later with the meat interests and others.

This idea of giving cold storage interests and those using refrigeration in their business a chance to be heard is not a bad one. The public in general is beginning to acquire enlightened information concerning cold storage, and the politicians apparently have their ears to the ground, acquiring new information on the subject.

NEW YORK COLD STORAGE BILL.

After a trip through New York cold storage plants and a little personal investigation of the subject, the members of the New York State Senate Committee on Public Health appear to have modified the idea previously prevailing among legislators on the subject of cold storage "evils." The committee last week amended the Brennan cold storage bill which passed the Assembly early in the session, and reported it favorably in its new dress, which is expected to meet with the approval both of the cold storage interests and the farmer.

The Brennan bill as it passed the Assembly proposed to limit the period foodstuffs could be kept in cold storage to six months, or if the State commissioner of health or the State commissioner of agriculture permitted it, to one year. The Senate committee amended the bill to extend the period foodstuffs can be kept in cold storage to 10 months. From this provision butter products alone are excepted, and they may be kept in cold storage 12 months.

The bill in its new form requires the stamping of all foodstuffs received by cold storage warehouses with the date of receipt; gives the State commissioner of health the authority to inspect and supervise all storage and refrigerating plants in the State to the end that they shall be kept in a clean and sanitary condition, and gives him power to adopt reasonable rules for the protection of the consumer and the right to designate persons to make inspections of warehouses when-

ever the State health commissioner may deem fit.

All keepers of cold storage warehouses are to make reports before the 25th day of January, May and September of each year as to the quantity of foodstuffs in their possession. The bill also prohibits the return of food to cold storage when once released for the purpose of placing the same on the market for sale. The bill provides that it must be made plain to the consumer that the foodstuffs have been kept in cold storage.

FREE LIST BILL PASSES HOUSE.

The first Democratic tariff bill following the adoption of the Canadian reciprocity agreement passed the House of Representatives at Washington on Monday night by a vote of 236 to 109. It is the so-called "farmers' free list" bill, putting livestock, meats, flour, agricultural implements, etc., on the free list. It received the solid Democratic vote and the votes of 24 Western Republicans.

The opposition attempted to include in the measure protection for American meats and other products abroad, in countries which now discriminate against us, but the attempt failed. The fight to amend the bill began with an attempt to make the free admission of merchandise apply only to imports from countries that in turn admitted American products free. This was followed by efforts to have incorporated in the bill provisions that would force other countries to give up their discriminations against American meats, live cattle and flour; and to include provisions aimed at countries that imposed restrictions on the export of potash and pulp wood.

All of these amendments were thrown out as not permissible under the House rules.

Neither the Canadian agreement nor this so-called "farmers' free list" bill will have easy sledding in the Senate. The first may possibly be defeated or emasculated, and the second certainly will be.

PRESIDENT TAFT AT THE BANQUET.

On Thursday afternoon on the 2 p. m. cottonseed oil call Vice-President John Aspengren of the Produce Exchange from the rostrum announced the receipt of a Washington dispatch stating that President Taft would be present at the banquet at the Hotel Astor given by the New York Produce Exchange to the delegates to the Interstate Cottonseed Crushers' Convention on June 7, 8 and 9.

APRIL MEAT AND LIVESTOCK FIGURES.

Official reports of the movement of livestock at various chief packing points for the month of April indicate a small decrease in the beef supply and a very heavy increase in hog marketing compared to a year ago. For the month the receipts of cattle at eight chief Western centers were about 45,000 head less than in April, 1910. Marketing of hogs for the month at these eight points was 600,000 head in excess of April last year. Receipts of sheep and lambs were about 265,000 in excess of April, 1910, and calves were about 10,000 greater.

For the four months of the calendar year receipts of cattle at these eight points were about 30,000 less than for a like period of 1910. Receipts of hogs for the four months were over 1,600,000 in excess of the same time in 1910. Sheep and lamb marketing was about 800,000 in excess of the similar time last year. Receipts of calves were about 50,000 greater than a year ago.

A synopsis of the official reports of receipts at these eight points for the month of April, with totals compared to a year ago, is as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	184,194	68,722	518,881	298,333
Kansas City ..	121,491	6,301	315,578	184,986
Omaha	68,406	238,346	135,068
St. Louis	49,427	225,955	67,308
St. Joseph	28,859	2,413	144,970	73,337
Sioux City	26,467	2,098	107,360	6,972
St. Paul	20,645	12,426	74,507	12,860
Fort Worth	40,909	7,741	42,455	17,114

Tl. Apl., '11..	549,401	98,701	1,608,352	796,578
Tl. Apl., '10..	594,007	89,113	1,007,181	533,155

Receipts for the four months of 1911, with totals compared to a year ago, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	901,904	189,805	2,511,608	1,376,048
Kansas City ..	563,886	40,579	1,057,936	719,919
Omaha	341,523	864,573	585,405
St. Louis	231,317	951,647	252,778
St. Joseph	143,550	12,413	605,180	258,095
Sioux City	143,157	8,474	412,024	46,482
St. Paul	92,642	40,742	338,685	78,818
Fort Worth	207,001	40,371	214,092	42,432

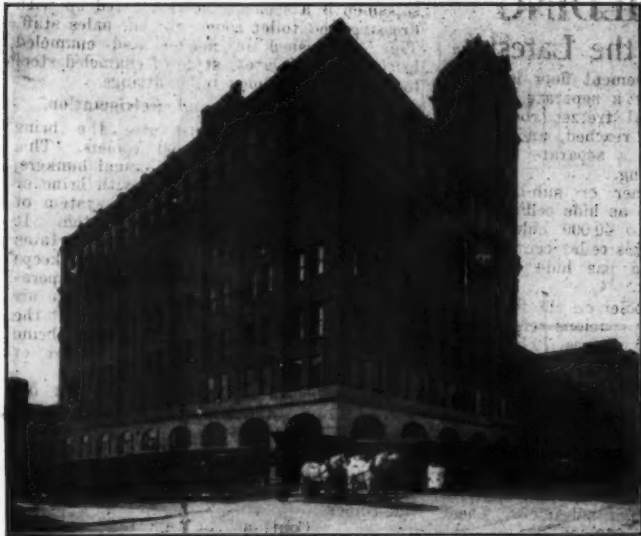
Tl. 4 mos., '11.	2,625,580	332,384	6,957,305	3,359,977
Tl. 4 mos., '10.	2,655,759	280,627	5,339,505	2,549,295

*Calves not separately reported.

PACKERS' DEMURRERS OVERRULED.

In the United States Court at Chicago, Friday, Judge Carpenter overruled the demurrers of the Chicago packers to the indictments against them. He sustained the Sherman anti-trust law and declared that it applied to the packers' cases.

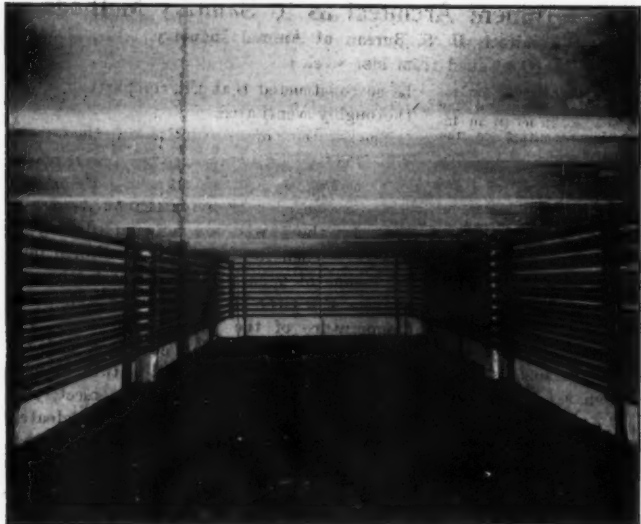
Watch the "Wanted" page for business chances.



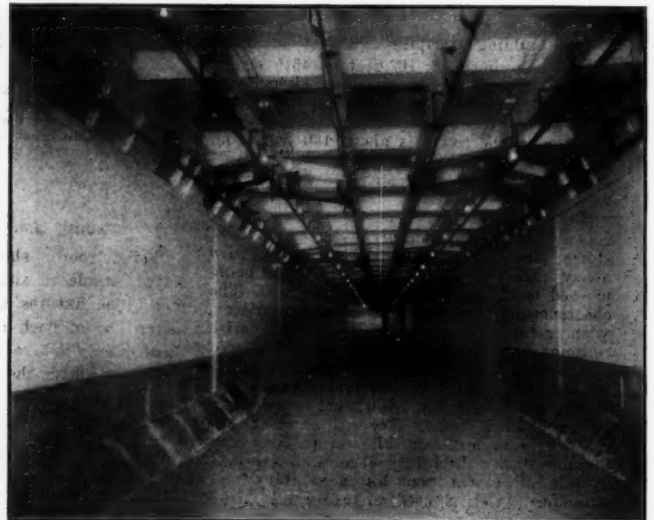
VIEW OF NEW BUILDING FROM THE 40th STREET CORNER.



BEEF SHIPPING VESTIBULE, WITH ORDER AND WEIGHING OFFICES.



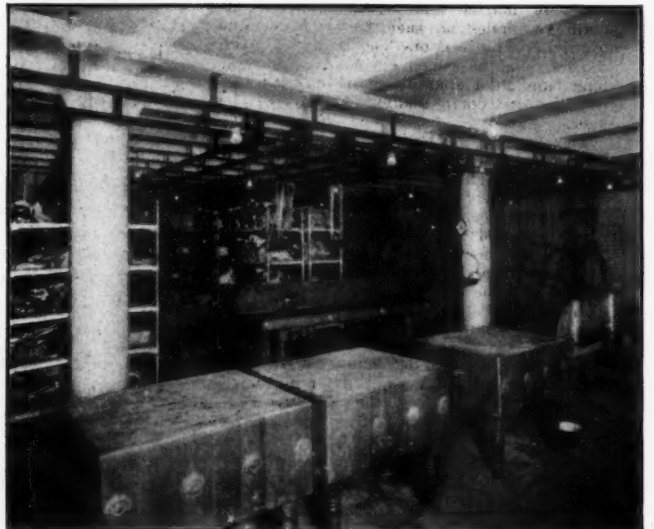
ONE OF THE FREEZER ROOMS, SHOWING DIRECT EXPANSION PIPING.



ONE SECTION OF HOT BEEF COOLER, SHOWING COLD AIR VENTILATORS.



PROVISION DEPARTMENT SALESROOM AND OFFICE IN BASEMENT.



PRIME BEEF DEPARTMENT COOLER ON THE BASEMENT FLOOR.

NEW COLD STORAGE BUILDING OF SULZBERGER & SONS CO., AT THEIR NEW YORK PLANT.

MODEL COLD STORAGE BUILDING

New S. & S. Structure in New York is the Latest

What is said to be the largest and most up-to-date packinghouse cold storage building in the country is that of the Sulzberger & Sons, Company, just opened in connection with its New York City plant. It is the first of several structures which will ultimately replace the old S. & S. plant occupying the entire block between First avenue and the East River and 45th and 46th streets, New York City.

A brief description and outline drawing of this structure was published in the columns of The National Provisioner at the time plans were adopted for the building. The work of erection is now complete, and the building is in use. It is devoted to beef coolers, freezers and salesrooms, and also contains a provision sales department, hide cellars, etc. The company has invited the trade to visit the building and inspect it in full operation, observing its up-to-date features and the numerous new ideas which have been put into its construction.

Features of Construction and Equipment.

The building occupies 100 feet on First avenue, running back 162 feet on 46th street. The building is nine stories in height, with a tower at the corner in the middle of the First avenue block, fourteen stories in height. The top of the tower is about 150 feet from the curb line. This tower will be the central feature of the complete plant when erected.

The exterior design is carried out very substantially but plainly. The first two stories are of hammered face granite, with heavy granite coping, the balance being pressed brick with limestone trimmings. The construction is skeleton steel and cast-iron, with reinforced concrete floors, and with columns and girders protected by reinforced concrete, making as nearly fireproof a building as can be built at the present time.

The entire exterior walls are finished in white enamel brick. These enamel bricks are used very profusely all over the building, making it an absolutely clean and sanitary structure. At the floor line a sanitary cove of enamel brick is used to insure this absolute sanitation.

The main entrance from First avenue is carried out in very heavy granite design. The vestibule leading from the main entrance has floors of marble and terrazo, as have the main vestibules on each floor. From these vestibules bronze doors lead into the various coolers. The passenger elevator in this vestibule runs in a shaft built of enamel brick, with bronze doors leading into it on each floor.

The loading platform on First avenue is built of heavy granite, topped off with prismatic vault lights.

The basement floor, which comes out on the 46th street side to a level with the street, is used for the prime beef and provision departments. Each department has its own cooler and freezer. The coolers are chilled by the air system from the main brine chamber above. The freezers are kept at a low temperature by means of direct expansion.

Each of these departments is equipped with the proper rails, sanitary racks, tables and cutting benches of the very latest design. All parts in the interior are finished in white enamel brick and white enamel paint. Each one of these departments has its own plate-glass-enclosed offices, equipped in the most modern fashion.

Basement and Main Floor Plans.

The basement floor also contains complete coolers, salesrooms and offices for the small stock department, which at present remains in the old building at the corner of 45th

street. This entire basement floor is accessible from the rear by a separate corridor from which the special freezer rooms for these departments are reached, and at the end of which there is a separate entrance into the abattoir building.

There is still another or sub-basement floor, which is equipped as hide cellars, with a capacity of 30,000 to 40,000 hides. The First avenue front of this cellar contains the salt storage room, and has hide elevators leading to the sidewalk.

The main shipping cooler on the first floor is provided with a very spacious refrigerated vestibule for shipping purposes. This vestibule also contains the scale offices, so that the meats can be weighed in cold storage and held until ready to be shipped. For shipping purposes long wide alleys are provided, on the First avenue side for the regular beef and on the 46th street side for the chuck trade, both equipped with the proper rails and scales. On this main floor also are provided offices for the beef salesmen. These offices are handsomely equipped.

On the floor above the offices of the beef salesmen is a separate section fitted up with dressing and toilet rooms for the sales staff. This is finished in marble and enameled brick, with the latest style of enameled steel lockers and the finest toilet fittings.

Use Curtain System of Refrigeration.

The second floor constitutes the brine chamber for the main sales coolers. This brine chamber consists of the usual bunkers, but instead of being equipped with brine or ammonia pipes, it has a peculiar system of refrigeration called the curtain system. It consists of a series of cheese-cloth curtains over which the brine trickles. This keeps the air in the coolers at the proper temperature, and at the same time it keeps the air pure and sweet. This means turning out the beef in perfect condition. One of these brine chambers is used for every two floors of coolers.

Above this brine chamber is a floor devoted to an immense storage cooler, and above that is the floor on which is located what is called the hot beef cooler. Above this is a floor with another brine chamber, which cools the hot beef cooler and the storage cooler.

(Continued on page 22.)

CONSTRUCTION AND EQUIPMENT OF ABATTOIRS

Suggestions by Government Architect as to Sanitary Methods

By G. H. Parks, Architect, U. S. Bureau of Animal Industry.

(Continued from last week.)

[EDITOR'S NOTE.—Under the regulations for enforcement of the Federal meat inspection law the plans for all alterations or new construction in inspected establishments must be submitted to the Bureau of Animal Industry for approval. It is therefore of interest to the trade to know the views of the architect of this Bureau as to what constitutes sanitary packinghouse construction and equipment.]

Toilet and Dressing Rooms.

Toilet rooms should be conveniently located, ample in size, and adequate in number. The fixtures should be simple in character and of such material as to be readily kept clean. There must be an ample water supply to flush the closets and urinals thoroughly. Automatic fixtures are to be preferred.

The rooms should be well lighted by an abundance of properly placed windows, and the light should be direct sunlight. The rooms should be thoroughly ventilated. When there is danger of the water freezing in the fixtures it will be advisable to install a system of mechanical ventilation in addition to the natural system.

The floors, walls, and ceilings should be of sanitary construction and material. The floor must be properly drained to facilitate cleaning. All walls and ceilings should be thoroughly painted with oil or other water-proof paint.

The rooms for holding the wearing apparel of the employees should be well lighted by natural light and should be thoroughly ventilated. When necessary the rooms should be thoroughly fumigated and sterilized. It is well to fumigate and sterilize both the working clothes and the street dress.

Keep Work and Street Clothing Separate.

When lockers are used, separate compartments should be provided for the working clothes and the street clothes. There is a possibility that the street clothes worn to the establishment will bring infection to the dressing room, and if both the working clothes and street clothes are hung in the same compartment in the locker there is a chance for infection and spread of disease. Lockers made of metal are best, and should

be so constructed that the compartments are thoroughly ventilated.

The system of ventilation of the rooms should be of such a nature as to maintain an even temperature at all times, and should be so arranged that it cannot be tampered with by those who are not immediately in charge. When the rooms are ventilated only by means of open windows or sash, the employees will close the windows or sash if the temperature of the room is too cold. The room then ceases to be ventilated, and the air and the garments become saturated with foul odors so that the primary object, that of keeping the clothes sanitary, is defeated.

There are various styles of closets that are satisfactory. Where there are but few employees the separate closet of standard manufacture is acceptable. For the men's toilet room not less than one closet to each 25 men is required. For the women's toilet room not less than one closet to each 20 women is required. Where there is a large number of employees to use one toilet room the best pattern of the range closet is satisfactory.

Plumbing and Drainage.

All floors must be properly drained by the use of gutters or other effective means to remove from the floors the waste water incident to the processes of preparing the products and from cleaning and washing the rooms and equipment. The proper pitch of the floors to the gutters should be not less than one-fourth inch to the foot, and the gutters should not have less pitch than the floors. The gutters should be trapped into the drainpipes or down spouts by proper water-sealed traps.

The "bell" trap is efficient when given proper attention, but as it requires constant attention other traps may be used more advantageously. The removal of the bell from the under side of the strainer entirely defeats the purpose for which the trap is made.

(Continued on page 22.)

REPORT ON CAUSE OF HAM SOURING

Results of Government Experiments Given in Detail

By C. N. McBryde, M. D., Senior Bacteriologist, U. S. Department of Agriculture.

(Continued from last week.)

[EDITOR'S NOTE.—In the issue of March 25 The National Provisioner reported the results of the long-awaited government investigation of the important question of "sour meats." The conclusions arrived at in this investigation were given in full, together with the suggestions for prevention of ham "souring." This is a matter of such importance to the trade that The National Provisioner now presents in full the report of the tests made and the conclusions reached.]

Summary and Discussion of Experiment I.

Comparing tierces 1 and 2, where the hams were pumped in the shank only, the only difference being that the hams in tierce 1 were inoculated with culture while those in tierce 2 were not, we find that in tierce 1 nineteen out of twenty, or 95 per cent., of the hams became sour, whereas in tierce 2 all of the hams remained sweet. In view of the fact that these tierces were held under exactly the same conditions, we must conclude that the souring of the hams in tierce 1 was due to the injection of culture which they received.

Comparing tierces 3 and 4, where the hams were pumped in both shank and body, the hams in tierce 3 being injected with culture while those in tierce 4 were not, we find that in tierce 3 nine out of twenty, or 45 per cent., of the hams became sour, whereas in tierce 4 all of the hams remained sweet. As the conditions of cure were the same for all four tierces, we must again conclude that the souring of the hams in tierce 3 was directly attributable to the injections of culture which they received.

If now we compare tierces 1 and 3, the two tierces which were injected with culture, we find that in the case of tierce 1, where the hams were pumped in the shank only, 95 per cent. became sour, whereas in the case of tierce 3, where the hams were pumped in both shank and body, only 45 per cent. became sour. In other words, the percentage of souring in those hams which were pumped in the body as well as in the shank was 50 per cent. less than in those hams which were pumped in the shank only.

Inasmuch as the only difference in the treatment accorded tierces 1 and 3 lay in the additional pumping given the hams in tierce 3, we must conclude that the marked diminution in the percentage of souring in the case of tierce 3 was undoubtedly due to the additional pumping which these hams received, the hams being saturated at the start with the pumping pickle. It will be shown later that both sodium chlorid and potassium nitrate exert an inhibitory effect upon the bacillus with which the hams were injected, which directly bears out the foregoing conclusion.

In tierces 2 and 4, the two check tierces which were not injected with culture, all of the hams were sweet at the end of the cure, showing that the conditions under which the experiment was carried out were entirely favorable to a successful cure.

Sour Odor Was Same in Both Cases.

The sour odor obtained from the artificially soured hams in this experiment was pronounced by the meat inspector who tested the hams, and who was entirely unaware of the treatment they had received, to be identical with the usual sour odor which characterizes hams that have undergone spontaneous

souring; in other words, there was no difference in odor between these artificially soured hams and natural sour.

With regard to the variation in the degree and the extent of the souring exhibited by the individual hams in the two inoculated tierces, where some of the hams showed pronounced souring throughout the body and shank, while others which had been injected with the same amount of culture showed only slight souring in the body, several factors must be considered, viz.:

(1) Differences in the reaction of the meat of the individual hams which may have exerted an influence on the growth of the bacteria with which the hams were injected.

(2) Variations in the texture of the muscle fibers and connective tissue of the individual hams, permitting in some cases a more rapid and thorough penetration of the pickling fluids to the interior of the hams, whereby the inhibitory effect of the sodium chlorid and the potassium nitrate on the bacteria would come into play earlier.

(3) Variations in pumping, whereby more of the pickling solution was forced into some

of the hams than into others. Probably all three of these factors would have to be taken into account in explaining the variation in the degree and extent of the souring exhibited by the injected hams.

With regard to the souring of the bone marrow, we find that of nineteen sour hams in tierce 1 eighteen showed sour marrows, while in tierce 3 nine sour hams showed seven sour marrows. The high proportion of marrow sour is not surprising when it is recalled that of the nineteen sour hams in tierce 1 the meat was markedly sour in sixteen, while of the nine sour hams in tierce 3 the meat was markedly sour in five. In the case of the four sour hams in tierce 3 which showed slight souring in the body, two of these showed sour marrows, while in two the marrows were sweet.

In this experiment the percentage of sour hams showing sour marrows corresponds with the percentage of marrow-sour hams found in the packinghouse, where, as has been pointed out before, a ham which is markedly sour in the body will practically always show sour marrow, while in hams which show only slight souring in the body the marrow is involved in about 50 per cent. of the cases.

Experiment II was essentially a repetition of Experiment I, but was carried out at a different packing establishment and under somewhat different conditions.

(To be continued.)

TRADE GLEANINGS

The Madison Cotton Oil Company, Jackson, Tenn., will erect a cottonseed oil mill.

Armour & Company are reported as about to establish a branch house at Pecos, Tex.

The Thompson Oil Mill Company, Thompson, Ga., will install a fertilizer mixing plant.

The large plant of the Crandall Packing Company at Palmyra, N. Y., has been destroyed by fire.

The Pelham Phosphate Company, Pelham, Ga., will erect two buildings, 80 x 350 feet and 100 x 450 feet.

The Rowesville Cotton Oil Company, Rowesville, S. C., will rebuild cotton oil mill, recently destroyed by fire.

The Tennessee Cotton Oil Company, Memphis, Tenn., has amended its charter so as to manufacture fertilizer and gin and bale cotton.

Extensive improvements are being made at the St. Joseph Sausage Works, corner Fifth and Walnut streets, St. Joseph, Mo., recently purchased by A. J. Seitz.

The S. & S. Company has extended its lease of the old Zimmerman packing plant at South Portland, Ore., pending the completion of its new plant at Portland, Ore.

The Mulberry Oil Mill Company, Mulberry, Ark., has been organized with a capital stock of \$800,000 to rebuild cotton oil mill, recently burned. Dix Hamm is president.

The Richmond Abattoir Company's plant at Richmond, Ind., has been purchased again by A. E. Anderson, of Chicago, Joseph Ogden, of Champaign, Ill., being the seller.

The Progress Bakery and Provision Company, Parkersburg, W. Va., has been incorporated with a capital stock of \$25,000 by J. Morris, C. H. Bardones and others.

A company is being organized at Memphis, Tenn., having a capital stock of \$150,000, by D. Darnell and C. R. Hazel for the purpose of establishing stock yards at that place.

The Butler & Kiser Manufacturing Company, Birmingham, Ala., will erect a two-story addition to its press room, an office and warehouse building and a two-story cottonseed house.

G. F. Taylor, R. J. Corbett and others have incorporated the Moultrie Oil and Fertilizer Company, Moultrie, Ga., with a capital stock of \$75,000, and will establish a cottonseed oil mill, guano factory and cotton gin.

D. M. Hoke, J. T. Ragsdale, of Greenville, S. C., and others, are organizing the Blairs Cottonseed, Fertilizer and Mercantile Company of Blairs, S. C., with a capital stock of \$50,000. A cottonseed oil and fertilizer plant will be erected.

Work on the new refining plant of Swift & Company at Harvey, La., is fast nearing completion. The buildings being erected include a cotton oil refinery, 125 x 52 feet; packing and shipping building, 128 x 61 feet; cooper shops and engine room.

Directors of the American Cotton Oil Company have declared the regular semi-annual dividends of 2½ per cent. on the common stock and 3 per cent. on the preferred stock, both payable June 1. The transfer books close May 16 and reopen June 2.

The Alabama Cattle, Ranch Land and Packing Company, Montgomery, Ala., is being organized to do a general business as meat packers and dealers in ranch lands and livestock; to lease, own and purchase lands; to lease, own and operate stock yards for the purpose of loading stock; to acquire and own all necessary lands, warehouses, slaughterhouses, cold storage warehouses, refrigerating plants, ice making machinery, together with all necessary rights of way, railroads, tram roads and appurtenances, as are essential to the conduct of a general livestock ranch and packing house business. The company will have a capital stock of \$1,000,000.

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THE NATIONAL PROVISIONER

New York and
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Official Organ American Meat Packers'
Association.

Published by
The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New
York.)

At No. 116 Nassau St., New York City.
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HUBERT CILLIS, *Vice President.*

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Canada	4.00
All Foreign Countries in the Postal Union, per year (21 m.) (26 fr.)	5.00
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SLANDERING THE BUTCHER

The retail meat trade in Greater New
York, and to some extent outside of New
York City, has been much disturbed for the
past ten days over a sensational article
which appeared in a New York Sunday news-
paper, in which John L. Walsh, the commis-
sioner of weights and measures of New York
City, was made to charge every retail
butcher in the city with crookedness. Inci-
dentally Mr. Walsh was made to pose as
the friend and saviour of the housewife, her
protector against the assaults of these
ravaging wolves of the retail meat trade.

Whether Mr. Walsh said all that is at-
tributed to him in that newspaper article is
not yet determined. Those who are familiar

with the methods of sensational newspapers,
particularly editors of "Sunday magazines,"
which must be interesting in order to be
read, will recognize in the wording of the
article and the treatment of the illustra-
tions the hand of the "Sunday section" edi-
tor. Mr. Walsh may have furnished some
threads of statement, but the word painting
and the pen drawing bear the unmistakable
ear-marks of the newspaper sensationalist.

However, that is beside the question, which
is the libel on the retail meat trade of New
York City in charging it with wholesale dis-
honesty. The trade is naturally stirred up over
these charges, and hastens to its own de-
fense, as is shown in a butcher's letter pub-
lished on another page of this issue of The
National Provisioner.

Such statements as those attributed to
Mr. Walsh are extravagant and not suscep-
tible of proof. Every man or woman of
common sense knows that no class of trades-
men, whatever their character, is wholly dis-
honest. A public official making such a
charge only holds himself up to the ridicule
of intelligent people.

Take as an illustration the alleged state-
ment of Mr. Walsh that every butcher's
scale in New York is "crooked." Refer-
ence to Mr. Walsh's own official report for
the past three months shows that out of
965 butchers' scales examined and tested by
him in the past three months, but 21 were
found to be inaccurate. And any one fa-
miliar with scales knows that inaccuracy in
a scale by no means indicates dishonesty
in the user. Why 21 inaccurate scales out
of 965 examined convicts the other 944 of
dishonesty Mr. Walsh has not yet explained.

But why take notice of such wild and
ridiculous charges? If Mr. Walsh said what
he is quoted as saying, then he is a fool, and
not worth noticing, despite his official title
and position. We recall that his predecessor
in office boosted himself into a better job
and a bigger salary by just such methods.
It is possible that Mr. Walsh has a similar
object in view. Why should the meat trade
"boost his game?"

It is true that such statements in the pub-
lic press do the meat trade great injustice.
But has not the meat trade been the target
for just such attacks for many years, and
does it not survive? A butcher's own cus-
tomers know better than anybody else
whether or not he is to be trusted. If he
is honest he will keep his trade and add to
it. If he is what Mr. Walsh declares him
to be he will not prosper for long.

If Mr. Walsh is after cheap notoriety and
a bigger job, let him play his own game, Mr.
Butcher. Don't help him to push it. See
that your own particular scales are correct,
and if each one of you does this Mr. Walsh
will soon run out of ammunition.

WHY IT CAME TO NEW YORK

That the fifteenth annual convention of
the Interstate Cotton Seed Crushers' Asso-
ciation, to be held in New York City on
June 7, 8 and 9, will be a success is already
assured. The business programme, an-
nounced last week in the columns of The
National Provisioner, contains a list of
speakers and topics that would make worth
while a journey of any length to hear. As
for the entertainment programme, it reads
like a chapter from the "Arabian Nights."

Before these programme offerings were an-
nounced—indeed, from the day New York
was selected as the 1911 convention city—
there was much surprise expressed at the
selection of this Northern city as the place
of meeting for such a typically Southern or-
ganization as that of the cottonseed crush-
ers. A great many wise men scratched
their heads and wondered why the powers
had decided that they must journey 'way
up North to talk about the production and
marketing of cottonseed products. They
couldn't understand it, and some of them
were inclined to be a little peevish, until
one day Colonel Jo Allison of Texas hap-
pened to recall that modern classic, the first
stanza of which runs as follows:

Lay the jest about the julep in the camphor balls at
last,
For the miracle has happened and the olden days
are past.
That which makes Milwaukee famous does not foam
in Tennessee.
And the lid in old Missouri is as tight as it can be.
Oh, the comic opera colonel and his cronies well
may sigh,
For the mint is waving gayly, but the South is
going dry!

Having pondered over the situation, they
began to understand why New York was
selected as the convention place, and their
understanding was even clearer when they
learned who was the chairman of the local
arrangement committee, and what was to be
provided in the way of entertainment. "It
is water, water everywhere, and not a drop
to drink" might apply to the Southern situ-
ation at present, but it could not be made to
apply to New York City on those June dates
by the widest stretch of the imagination.
For New York has both in abundance for
its guests on that occasion.

Nevertheless, it would hardly do for a
Southerner to be disloyal, even in thought,
and so one of them adds that, despite his
enlightenment as to the selection of New
York as the convention city, he is convinced
"that when little old New York has ex-
perienced a full-grown Crushers' convention
she will conclude that, even if the South is
going dry, some Southerners are not wholly
so."

Of course not. The preparations now be-
ing made by the local committee prove that
they are far from anticipating a "dry time,"
either in the convention hall or out of it.

PRACTICAL POINTS FOR THE TRADE

CLEANING CALVES' HEADS AND FEET.

The following inquiry has been received:

Editor The National Provisioner:

Can you give me directions for handling calves' heads and feet in an economical way, so as to get better than tank values out of them?

Some time ago The National Provisioner published on this page a complete description of the modern methods of handling calves' heads and feet, as well as all cattle heads, feet and bones. The inquirer may profitably refer to these articles, if he keeps a file of The National Provisioner, as he ought. If not, the following information submitted by a Chicago reader may be of service to him:

"A very practical and economical method for cleaning calves' heads and feet (the feet, properly speaking, being the fore-shanks minus the hoof) for marketing is employed by some of the large slaughterers.

"There has arisen a great demand, for calves' heads and feet, commonly known to the trade as 'calf sets,' and instead of being utilized for baser purposes, as heretofore, these parts are cleaned and either marketed immediately or placed in cold storage for future delivery.

"Smaller slaughterers who have an outlet for such product, as in fancy hotel and restaurant trade, will find this a very profitable item, and an article made marketable at little trouble and expense by the plan which is described here.

"Soak heads or feet thoroughly in cold water. The hoofs should have been removed from the feet prior to this operation, and this may be facilitated by placing the feet in scalding water for a time, until the hoof loosens easily.

"Pulverize a quantity of commercial resin with a mortar or similar instrument, obtaining as fine a powder as possible. Make a mixture of this powder and water to the consistency of corn-meal mush. Roll head or feet in this mixture, thoroughly covering them; then roll in the dry resin powder.

"After this is done immerse completely in scalding water, and leave therein until the hair may be pulled out with ease. This will require much less time than had no resin been used, and the product may be dehaired more readily. Then by means of a scraper, consisting of a thin, flat stick, 1½ inches in width, and sharpened at one end like a

dull knife, which the operator should use instead of his fingers, the hair may be removed by scraping. The scraping should be away from rather than toward himself.

"The greater amount of the hair is removed in this manner, and the balance should be shaved off by means of a sharp butcher knife. The result is a product free from all foreign matter and bleached perfectly white."

TO PRESERVE CANVASSED MEATS.

A shipper of cured meats writes as follows:

Editor The National Provisioner:

In dipping canvassed meats can you give us a formula for the purpose which will make them absolutely air-tight, and will prevent mould and keep the meats sweet, no matter what the climate to which they are shipped?

Here is a suggestion from an old pork packer in connection with this question. For 250 canvassed hams use a mixture as follows: 100 pounds barytes, worked in cold water to a thick cream; 5 pounds of rye flour, soaked in cold water; 4 pounds of glue, soaked over night, boiled until dissolved and then added to the above, working the mass into a creamy paste. Turn on steam and amalgamate thoroughly, until the mass reaches 200 degs. Allow to cool before dipping meats. If a yellow color is desired, add 2 pounds of chrome yellow, well mixed. This method used to be popular and satisfactory, but of late years has fallen into disuse.

HOW TO HANDLE LIVERS.

A slaughterer writes as follows:

Editor The National Provisioner:

Can you give us some suggestions as to the best and most profitable method of handling all the livers produced at our plant?

We would suggest that you make all the No. 1, 2 and 3 grades of liver sausage you can in the winter. Real liver sausage should contain 51 per cent. liver—that is, hog livers. Beef livers are usually in good demand, either fresh or frozen. Hog livers in some communities find a good sale in a fresh state. It would seem that a good dog biscuit or chicken feed could be made from livers at a profit. This is merely a suggestion.

Do you watch this page every week? It will pay you to do so.

HIGHER LARD PRICES PREDICTED.

W. B. Allbright is a recognized authority in the lard refining field. His technical knowledge and very wide acquaintance with conditions give his opinions a high standing. He predicts an advancing market in a letter written this week, in which he says:

Chicago, May 8, 1911.

Editor The National Provisioner:

I have just returned from a trip to Texas and the Mississippi Valley, and I am surprised to find those sections almost entirely cleaned out of cotton oil, and with the approaching summer business for compound this feature will be of great importance to pure lard manufacturers.

The reason of the present shortage on cotton oil is that the high price of lard last fall forced oil into rapid consumption, and this consumption continued unusually heavy up until the middle of January of this year. As a result there is today less cotton oil in the country as a whole than there has been for the last five years. Manufacturers of pure lard will feel the effect of this beginning in the near future, and continuing until early October or November, and people who are now predicting very low prices for pure lard may be very greatly disappointed.

The supplies of edible oils all over the world are also very much behind the average. This is very largely owing to the failure of the olive crop, and all edible oils in Europe have been eaten up during last fall and winter, for the same reasons that have caused the consumption of the cotton oil in this country, viz.: the unusual high prices for lard.

I am told that sales of pure lard are now being made to Italy and points in Europe that have not ordered a pound of lard for over a year and a half. In short, the present price of lard is such as to make lard go into consumption at a very rapid rate.

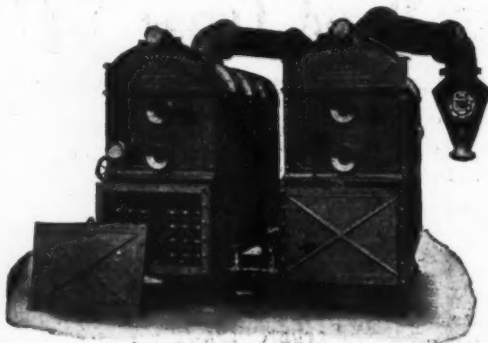
I presume you know that the last few months German farmers have been slaughtering their hogs at a rapid rate on account of their fear of the terrible foot and mouth disease which has been brought in their country from livestock shipped in from France. The slaughterings have been very heavy, and this will cause a shortage of their slaughtering next fall, at which time you will find Germany big buyers of American lard.

I think it would be well to caution your friends about expecting lower prices. In fact, it looks reasonable to expect an advancing market from now on, as there is no competing fat at the present day with pure lard, and it always happens when this is the case that lard goes into consumption at a very rapid rate.

Very truly yours,

THE ALLBRIGHT-NELL CO.

Per W. B. Allbright.



THIS TYPE INSTALLED FOR
CHICAGO HIDE & TALLOW CO.

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is the Recognized Standard for
PACKERS AND RENDERERS

MINIMUM ATTENTION—UNIFORM PRODUCT

SWENSON EVAPORATOR CO.

Successors to AMERICAN FOUNDRY & MACHINERY CO.
945 Monadnock Building, CHICAGO

FOR PURCHASING DEPARTMENTS

BRECHT MARKET REFRIGERATORS.

During April The Brecht Company shipped from the main factory in St. Louis several fine large refrigerators. The following are some of the principal buyers:

The City Meat Market, Wagoner, Okla.; Westwood Country Club, near St. Louis; Ladd & O'Neal, Vernon, Tex.; J. D. Murphy, Winston-Salem, N. C.; J. P. Perry, Memphis; Ruthven Packing Company, Palacio, Tex.; Thomas Keck, Rochester, Tenn.; Rundle & Son, Clinton, Tenn.

The Brecht Company reports an unprecedented business on their refrigerator show case counters. Five years ago refrigerator show-case counters were used very little, but now every up-to-date market has one or more.

NEW FACTORY FOR UNITED CORK.

With the completion of their new plant at Lyndhurst, N. J., the United Cork Companies are pushing forward not only their well-known "Star" corkboard, but also their new "Crescent" all-cork board. In announcing their removal and enlarged plans they say:

"We beg leave to announce to our friends and the trade in general that on May 1, 1911, we shall remove our factory into our new plant at Lyndhurst, N. J. With the completion of this plant we are in position to furnish not only our 'Star' corkboard (waterproofed), but also our new board, the 'Crescent' (all-cork) board. At the same time we shall be able to supply natural granulated cork and regranulated cork in any quantities that may be desired. The facilities in our new quarters are such that we can take care of the smallest orders as well as the largest insulation contracts with equal dispatch; our daily capacity for corkboard alone being over 60,000 feet board measure.

"Our general office and accounting department will be located at Lyndhurst, N. J. All matters referring to the manufacturing department, supplies, accounting, etc., should be directed there. Our general sales department has opened an office at the Hudson Terminal building, No. 50 Church street, New York City, where we ask our friends and intending purchasers to direct all inquiries regarding the sale of our products, information about construction work, catalogues, etc. As heretofore our sales offices will also take care of any business or correspondence directed to them."

FRICK REFRIGERATING MACHINERY.

The Frick Company of Waynesboro, Pa., reports the following sales of Eclipse ice-making and refrigerating machinery made since the last report:

Mt. Vernon Ice Company, Mt. Vernon, Tex., 6-ton ice-making plant, with improved flooded freezing system and distilling system.

D. C. Deal, cotton gin, electric light and manufacturer of ice, Palacio, Tex., two ammonia compressor cylinders to replace those of another make, freezing and distilling systems, and changing present freezing system to improved flooded freezing system.

Williams Bros., meats, Kokomo, Ind., 4-ton refrigerating machine and storage piping.

Vandergrift Ice Manufacturing Association, Vandergrift, Pa., 25-ton ice-making plant, with improved flooded freezing system, distilling system, boiler system and storage piping.

Morris Ice Company, Jackson, Miss., direct expansion piping.

Ballard Packing Company, Marion, Ind., 30-ton refrigerating machine and 2-ton freezing system.

Tyler & Simpson Company, wholesale grocers, Ardmore, Okla., 4-ton refrigerating plant and storage piping.

A. Hemp, Jr., meat, Jefferson, Md., 3-ton refrigerating plant and storage piping for use in meat cooling plant at Brunswick, Md.

Ben Ablon, wholesale poultry, eggs, etc., Dallas, Tex., 10-ton refrigerating machine, for use in cold storage warehouse.

Union Club, Boston, Mass., 8-ton refrigerating machine, 1/2-ton ice-making system and storage piping, for use in clubhouse, Boston, Mass.

The B. M. Osburn Company, mechanical refrigeration, Chicago, Ill., 10-ton refrigerating machine, for Andrew Schoch Grocery Company, St. Paul, Minn.

Grainger Oil Mill, Granger, Tex., 25-ton ice plant, with improved flooded freezing system, distilling system and storage piping, for use in its plant.

Flat River Ice and Cold Storage Company, Flat River, Mo., 12-ton ice-making machine, to be installed at Bonne Terre, Mo.

Snell Creamery Company, Detroit, Mich., 30-ton refrigerating machine, storage piping and improved method of producing low temperatures in hardening room, for use in ice cream plant.

Egyptian Packing Company, Olney, Ill., 12-ton ice-making machine.

The Lake City Ice Company, Cleveland, Ohio, 50-ton improved flooded freezing system and 50-ton distilling system.

National Cold Storage and Ice Company, Portland, Ore., direct expansion piping.

Spokane Club, Spokane, Wash., 12-ton refrigerating machine, 1/2-ton freezing system, 1/2-ton distilling system and storage piping.

The Bellefield Company, contractors, Pittsburgh, Pa., brine tank, brine cooler and brine mains for refrigerators, to be installed in Hotel Schenley, Pittsburgh, Pa.

Howell & Kind Company, Union Brewery, Pittston, Pa., brine tank and brine coolers.

Ritchie Grocer Co., El Dorado, Ark., direct expansion piping.

Russ Bros., ice cream, Harrisburg, Pa., 20-ton refrigerating machine, 3-ton freezing system, triple pipe brine cooling system and storage piping, to be installed in ice cream factory.

E. J. Young, packer, Hood River, Ore., direct expansion piping.

C. Klinek Packing Company, East Buffalo, N. Y., 12-ton ice-making tank, improved flooded freezing system.

White Sulphur Springs Hotel Company, White Sulphur Springs, W. Va., 15-ton refrigerating machine, 5-ton freezing system, 5-ton distilling system and storage piping.

John Hague, refrigerating engineer, St. Louis, Mo., 10-ton refrigerating machine, to be installed for H. C. Boetger, Warren-ton, Mo.

John Hague, refrigerating engineer, St. Louis, Mo., 2-ton refrigerating machine, for La Salle Institute, Glencoe, Mo.

Luke A. Burke & Sons Company, engineers, contractors, builders, New York City, brine piping, to be installed in Sea View Hospital, Staten Island, N. Y.

John Hague, refrigerating engineer, St. Louis, Mo., 10-ton refrigerating machine, to be installed for Aubuchon-Garneau Candy Co., St. Louis, Mo.

Fairmont Brewing Company, Fairmont, W. Va., direct expansion piping.

E. F. Dehoff, ice dealer, Littlestown, Pa., 6-ton ice plant, with improved flooded freezing system, distilling system and boiler system.

Arkansas Cold Storage Company, Little Rock, Ark., two 50-ton refrigerating machines, 15-ton flooded raw water ice freezing system and storage piping.

Texas Candy Company, Marshall, Tex., 12-ton refrigerating machine, 1-ton freezing system and storage piping.

Whittier State School, Whittier, Cal., 8-ton refrigerating machine.

Hollencamp Brewing Company, Dayton, Ohio, direct expansion piping.

F. E. Patrick-Young Company, cold storage, Richmond, Va., brine piping and brine mains for salt and meat storage rooms.

B. F. Gabler & Son, stock dealers, Greensboro, Pa., 4-ton ice plant, with freezing system, distilling system and storage piping, for use in ice factory.

Ravenswood Creamery Company, Ravenswood, W. Va., 5-ton raw water ice-making plant, with improved flooded freezing system and storage piping.

Crystal Ice Company, Thomas, Okla., 15-ton improved flooded freezing and distilling systems.

Marion Hotel Company, Little Rock, Ark., 15-ton refrigerating machine, 3-ton freezing system, 3-ton distilling system.

People's Ice and Coal Company, Columbus, Ohio, changing freezing system to improved flooded freezing system, ammonia and steam condensers, etc.

Breckenridge Mill and Gin Company, Breckenridge, Tex., 10-ton refrigerating machine, 5-ton freezing system and 5-ton distilling system.

Geo. A. Fuller Company, general contractors, New York, N. Y., 2-ton refrigerating machine and water-cooling system, to be installed in Republic Building, Youngstown, Ohio.

Philipsburg Beef Company, Philipsburg, Pa., 1 1/2-ton freezing system and storage piping, for use in packinghouse.

What is Indian Brand Curing Salt?

It is a combination of Saltpetre, Sugar, and Salt, compounded in such a way as to make pickle as clear as crystal (all impurities being removed). Will cure meat better, and prevent all kinds of sausage from turning green in very hot weather.

Guaranteed under the Pure Food Laws, and for sale by all dealers.

Write for booklet, "How to Keep Sausage from Turning Green in Hot Weather."

The Pittsburg Butchers & Packers Supply Co.

PITTSBURG, PA.

ICE AND REFRIGERATION

As for the Anheuser Busch so for your Cold Storage Plant.

Neponset Insulating Paper
will reduce the cost of maintaining low temperature to the lowest possible point.

NEPONSET
BIRD PRODUCTS

Write for Sample
F. W. BIRD & SON
Established 1795
EAST WALPOLE, MASS.

Trade Mark New York Washington
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San Francisco

NEW CORPORATIONS.

Ocala, Fla.—The Farmers' Canning and Ice Company has been organized with a capital stock of \$100,000 to rebuild ice and canning plant.

Chicago, Ill.—The Neenah Cheese and Cold Storage Company has been incorporated with a capital stock of \$50,000 by J. Glauser, I. T. Laing and C. Mardy.

Danville, Va.—The Danville Ice Company has been incorporated with a capital stock of \$300,000 to take over plant of the Crystal Ice and Power Company.

Navasto, Tex.—The Navasto Creamery and Ice Cream Company has been incorporated with a capital stock of \$5,000 by R. A. Horlock, R. W. Horlock and J. W. Schumacher.

South Bend, Ind.—The Butzbach Fruit and Cold Storage Company has been incorporated with a capital stock of \$300,000. A 6-story building will be erected at a cost around \$200,000.

New York City, N. Y.—The Ice Manufacturing Company has been incorporated with a capital stock of \$500,000 by T. Pettigrew and E. J. Reilly, of New York City, and R. N. Bavier, of New Rochelle, N. Y.

ICE NOTES.

Sanford, Me.—Two ice houses belonging to Hall Brothers have been destroyed by fire.

Port Stockton, Tex.—W. M. Grant will establish an electric light and ice plant here.

Waynesboro, Miss.—M. A. O'Dom is interested in the establishment of a 10-ton compression ice plant.

Jefferson, S. C.—The Jefferson Ice and Bottling Company, recently incorporated, will install a small ice plant.

Kent, Ohio.—The ice houses of the Spelman Ice Company, at Lake Brady, have been destroyed by a storm.

Port Lauderdale, Fla.—The Taylor Grocery Company, Newport, Tenn., will install an ice and cold storage plant here.

Cameron, Tex.—The Cameron Creamery Company, recently incorporated, will continue operation of equipped plant.

Roanoke, Va.—The Griggs Packing Company will erect a cold storage plant with a capacity of 50,000 barrels apples.

New York, N. Y.—The American Ice Company has changed the name of the distributing end of its business in New York State to the Knickerbocker Ice Company.

Milwaukee, Wis.—The United States Re-

frigerator and Ice Machine Company, a Maine corporation, with \$277,000 capital, all invested in Wisconsin, filed a statement to do business in this State.

Miami, Fla.—The Miami Ice and Cold Storage Company has increased its capital stock from \$50,000 to \$100,000, and will install additional ice machine and plant for manufacturing ice cream.

MODEL COLD STORAGE PLANT.

(Concluded from page 17.)

Above the upper brine chamber is a freezer floor, divided into twenty-two large and small freezer rooms, which will hold about four million pounds of product at temperatures ranging from 10 degs. below to 10 degs. above zero, Fahr.

The floor above the freezers is a very high-ceiled floor, with six skylights facing to the north, which will be used for the general offices of the company.

The tower extends four stories above the roof and will contain private offices, directors' rooms, etc.

The insulation throughout consists of four and six inches of pure cork board, faced up with the enamel brick or half an inch of hard cement plaster.

Features of the Hot Beef Coolers.

The hot beef cooler floor has an entrance direct from the killing floor of the adjoining abattoir building, so that the carcasses are run on overhead rails direct from the dressing floors to the cooler building and into the various sections of this hot beef cooler floor. This hot beef cooler floor has in each section ventilator traps in the cold-air chambers at the sides, which may be closed when it is desired to shut off the refrigeration.

The hot beef coolers are divided into five separate compartments, the total capacity of which is 1,200 cattle without crowding. The main storage cooler consists of one large room which can hold approximately 2,000 cattle without crowding, leaving ample room for shipping rail in every case between every two hanging rails. The main shipping floor coolers consists of one large room which will hold 1,200 cattle without crowding, and which is wide enough for 30 cattle rails side by side.

The hot beef cooler and the main storage cooler are equipped with windows all around which can be opened to permit fresh air whenever required. The sunlight can also get into these rooms, thus keeping them pure and sweet. The windows on all floors have four layers of glass, thus saving refrigeration while admitting light.

Four elevators equipped with beef rails are used to handle the products up and down the building. This is in addition to the big passenger elevator already referred to. Three stairways are provided, each stairway with the elevators being a separate fireproof enclosure. There are also sidewalk elevators to handle products from the cellars to the sidewalk.

The entire sidewalk space is excavated to the curb line, giving room for the storage of salt and other products underneath the sidewalks.

The various contractors who carried out different parts of the work are as follows: Excavating and blasting, The James Dempsey Company; mason work, Stanley & Dougherty; steel frame work, Post & McCord; ornamental iron work, Post & McCord; cork insulation, H. W. Johns-Manville Co.; fireproofing, Roebling Construction Company; concrete floors and finished floors, Aetna Concrete Company; fireproof doors, M. F. Westergren; cooler doors, Jones Cold Store Door Company; elevators, Otis Elevator Company; roofing and copper work, Smith & Dorsett; granite work, Cardo-Borgia Stone Company; limestone work, W. H. McWhirter Company; piping, De La Vergne Machine Company; plumbing, H. P. Mills & Bros.

Carpenter work, painting, electrical work, track work and general fitting up was done by the local force of the Sulzberger & Sons Company under the supervision of the plant engineers. Chief Engineer Levy was the designer of the plant, and had general supervision of its construction. The superintendent of the plant is A. F. Reis and L. F. Gerber is assistant superintendent.

CONSTRUCTION OF ABATTOIRS.

(Continued from page 17.)

Where the bell trap is in use it is not unusual to find the entire top removed so that in effect no trap at all is supplied. Because of the ease with which this trap is made inefficient its use should not be recommended, but where it is used special attention should be paid to keep it clean and in working order.

The custom of draining from one story to the next story below by the use of an open down spout should not be permitted. The drainpipe should extend from the sewer in the lowest story up through the building to the highest fixture, and from there should extend above the roof. Each separate story should be connected through a trapped pipe to the main vertical drainpipe. If S, half S or P traps are used, the traps should be vented from the crown of the trap, and the vent pipe must be carried up through the building and through the roof.

When the floor drainage is emptied into catch basins instead of directly into the sewer the lowest end of the drain should be entirely submerged in water, so as to make a water seal to prevent the gases of the catch basin from permeating the various rooms by way of the drain. Catch basins and skimming tanks should be located entirely outside of any rooms where meat food products are prepared, handled or stored.

Features of Drain Pipes, Traps and Sinks.

The size of the drain pipes should not be too large nor too small, but of a size that will be completely flushed. All down spouts or conductors should be of cast iron or wrought iron and made continuous from the top story to the bottom, where they should be connected to the sewer pipe. All joints of the pipes should be made air and water-tight. In the refrigerated rooms containing cooling pipes there should be supplied proper gutters below the pipes to receive the ice and water formed by condensation and subsequent thawing.

The down spouts from the drip pans of the refrigerator coils should have cast-iron or wrought-iron sections at the lowest end of conductors so as to prevent the jamming and closing of the outlet. It has been the cus-

ICE TOOLS
For Summer Use.

Our Tongs assure a perfect grip and ease in carrying. Axes are well balanced, finely tempered, and hold a keen edge.

Complete line of
QUALITY TOOLS

Send for Catalog
"Summer Edition, 1911"

**COAL-ICE
ELEVATORS
CONVEYORS**

Write for Estimate

Gifford Wood Co.

Hudson, N. Y. Boston, Mass. Chicago, Ill.

PURITY IS ESSENTIAL IN AMMONIA

For nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. **Send for Free Book**

B. B. AMMONIA may be obtained from the following:

ATLANTA, Morrow Transfer & Storage Co.
BALTIMORE, Jos. S. Aernig.
BIRMINGHAM, Kates Transfer & Storage Co.
BOSTON, 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Warehouse Co.
CHICAGO, F. C. Schapper, Wakem & McLaughlin
CINCINNATI, Pan Handle Storage Warehouse,
The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co.,
Henry Bollinger.
DETROIT, Riverside Storage & Cartage Co.,
Ltd., Newman Bros. Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Crutcher Warehouse Co.
LIVERPOOL, Peter R. McGuire & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.

MEMPHIS, Patterson Transfer Co.
MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Butchers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Roessler & Haslach Chemical Co.
Shipley Construction & Supply Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd.,
Muelke & Kuen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheters Warehouse Co., Pillsbury,
Recker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Morton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

tom to make these down spouts of galvanized iron, and where they have not been protected by boxing the trucks have jammed the ends of the conductors so that they have become not only worthless as conductors but a source from which the air of the rooms has been fouled.

Every plumbing fixture should be separately trapped by a water-sealed trap placed as close to the fixture as possible, and if located within the building, vented, except in the case of the upper or only water-closet on a soil pipe extended full size through the roof, the closet having the center within 2 feet of the center of the stack, in which case no vent is required. Where three or more water-closets discharge immediately into a horizontal branch and thence into a vertical soil-pipe line carried through the roof as a vent, the vent may be omitted and an extension of the branch line substituted not less than 3 inches in diameter, to be reconnected to the main vent or carried through the roof independently.

A floor trap for a shower should be vented unless located in a cellar the paving of which renders the trap inaccessible. Every vent should be taken from the crown of the fixture trap except the water-closet trap. Each vent pipe should run independently

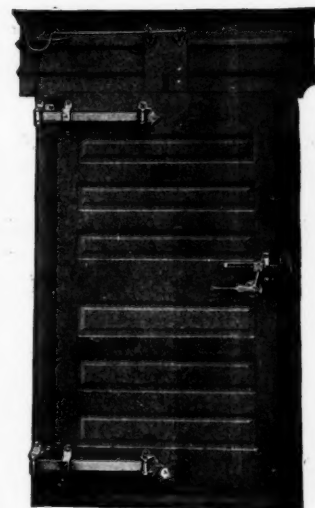
above its fixture in order to prevent its use as a waste. Each vent may be connected above the highest fixture into the adjacent soil pipe if distant therefrom not more than 6 feet. If more than this distance from the soil pipe the vent must be independently extended above the roof. Main vent risers having a length of 15 feet or more should be connected at the foot into a main waste or soil line below the lowest vent outlet and with no greater angle or connection than 45 degrees.

The sinks in the lavatories should be of metal and prepared so as not to rust. Galvanized iron or enameled iron are most in use. The enameled iron is the more easily kept clean, but is less durable. The waste pipes from sinks in the working rooms should be connected to the sewer system. The practice of allowing the waste water to run onto the floor should not be permitted. The waste pipe should be trapped immediately below the inlet, and the trap should be furnished with a vent pipe, which is to be extended into a common vent system up to the highest fixture. Above the highest fixture the vent pipe may be connected to the soil or drain pipe and the pipe extended above the roof.

(To be continued.)

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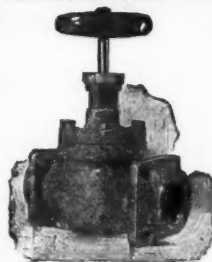
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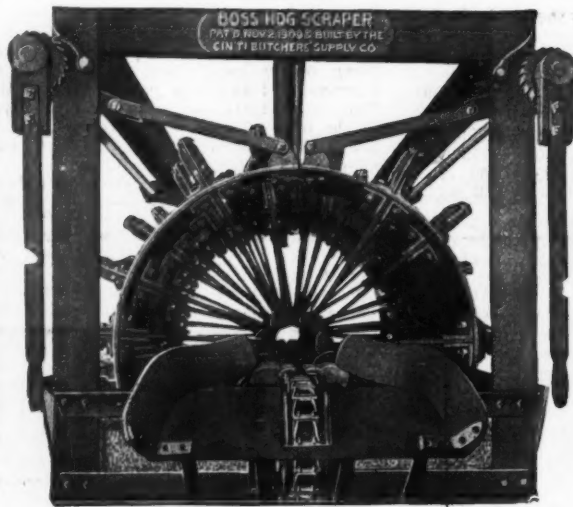
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Future Trading Quiet—Prices Steady—Live Hog Movement More Moderate—Some Improvement in Cash Demand—Trade Interests Still Light.

The fluctuations in the future market have been rather limited during the past week. There was advance in May pork as a result of some covering of shorts, but there was no great energy shown in the market, and the volume of business was limited. Trade was very quiet the middle of this week, but the undertone of the market was firm and prices showed a little improvement.

The market position is still dominated by the movement of hogs, and this movement is being studied as to its proportions and also its effect on the supplies of product, not only at Chicago, but at other points. As a result of the past month's operations there was an increase in the stock of meats at the leading Western points of 23,000,000 lbs., compared with April 1 a gain of approximately 10 per cent. The stock at these points was 124,000,000 lbs. more than last year. Compared with March 1 the stock of meats at these same points showed a gain this year of 86,000,000 lbs., while last year there was a decrease of 6,000,000 lbs.

The gain in stocks this year was the result of an increase of 1,520,000 hogs in the packing up to May 1, which was a gain of 50 per cent. in the Western slaughter. With the weights showing a gain of from five to ten per cent. the expectation was that the gain in stocks would show a some-

what larger total than was indicated by the actual accumulation.

A comparison of the stock at these points follows:

	1911.	1910.
March 1, lbs.	203,635,000	171,293,000
April 1, lbs.	266,191,000	159,119,000
May 1, lbs.	289,036,000	165,861,000

The principal gain in the stock of meat was in short ribs due evidently to the speculation and congestion in May. In the two months there was an increase in stock from 7,641,000 lbs. last year up to 28,946,000 lbs., while last year the stock increased from 13,852,000 to 17,797,000. The stock of lard at the principal points makes a very interesting comparison. The aggregate stock is now 169,000 tcs., which is the largest supply since August, 1909. For two years or more prior to that date stocks were relatively large, amounting to during 1908 at the highest point to 325,000 tcs., while the largest amount in stock 1907 was 327,000 tcs. During the past year the smallest amount on hand was just one year ago on May 1, when the world's visible was only 98,000 tcs. From that time the total rose to 164,000 tcs. in August, declining to 99,000 tcs. in December, since which time there has been a very steady gain in the supplies in sight.

The receipts of hogs at the six principal points last week were 403,000, which, while somewhat less than the preceding week, compared with 225,000 hogs a year ago. There also continues to be a very heavy move-

ment of sheep, the receipts for the week being 50,000 larger than last year. The movement of cattle is rather disappointing. This week there has been some steadying in the price of hogs. The average price for the past week at Chicago of live stock showed the following comparisons:

	Hogs.	Cattle.	Sheep.	Lambs.
Past week	\$5.89	\$5.85	\$4.15	\$5.30
Previous week	6.09	5.80	3.95	5.20
Cor. week 1910	9.44	7.35	7.25	8.55
Cor. week 1909	7.26	6.40	6.05	8.35
Cor. week 1908	5.61	6.55	5.10	7.15
Cor. week 1907	6.46	5.60	5.75	8.00
Cor. week 1906	6.43	5.10	5.50	6.70
Cor. week 1905	5.42	5.75	4.60	6.30
Cor. week 1904	4.75	4.70	4.75	6.05
Cor. week 1903	6.83	4.90	5.05	6.60
Cor. week 1902	7.04	6.65	5.80	6.30
Cor. week 1901	5.73	5.30	4.30	5.00

Av. 1901 to 1910. \$6.50 \$5.85 \$5.40 \$6.00

The export movement of meats continues somewhat disappointing considering the low prevailing prices compared with last year. Since November 1 exports of meat have increased about 9,000,000 lbs., but this gain has been within a comparatively short time. On the other hand the shipments of lard continue large, amounting since November 1 to 219,403,000 lbs., an increase of 86,754,000 lbs., compared with last year. Considerable interest was shown on Tuesday in a report received by the Produce Exchange from its Liverpool correspondent reporting the arrival in Liverpool that day of 2,000,000 lbs. of Chinese lard and 16,000 Chinese hogs.

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The arrival of Chinese hog product in the Western European markets has been a matter of a good deal of importance during the past year. As reported here it is understood that there was a great deal of dissatisfaction at first at the condition in which the product arrived, resulting in rejection and loss, but of late much greater care has been used in the handling of the product as well as the curing, and the results have been more satisfactory.

Prices for product show a great decline as compared with last year. The present price of hogs is about \$3.50 lower than a year ago. The price of lard is \$4.50 to \$5 per hundred pounds lower than a year ago; ribs about \$4.50 per hundred lower than a year ago, and pork \$7 to \$8 lower than last year. These prices on not only hogs but on hog products represent values at present of about two-thirds the values prevailing a year ago. Naturally this decline in prices has brought increased distribution, and of late there has seemingly been evidence of more confidence in the provision situation.

The packing of hogs the past week was 525,000 hogs, against 580,000 the previous week and 340,000 last year. Since March 1

the total has been 5,245,000 hogs, against 3,485,000 last year, a gain of 1,760,000.

Schwabacker's estimate of the Chicago stock this week made the lard stocks 49,000 tcs., pork 12,000 bbls., and ribs 19,000,000 lbs.

BEEF.—The market is quiet but firm. The quantity of the cattle still coming to market is good, and with somewhat lighter Western receipts the tone of the market is steadier. Quoted: Family, \$14@15; mess, \$13@13.50; packet, \$13.50@14; extra India mess, \$20.50@21.

PORK.—Prices are firm, with moderate demand. The Western future market has hardened, and locally prices are held more firmly as stocks are light. Mess is quoted as \$18.50@19; clear, \$16@18; family, \$18.50@20.

LARD.—The tone of the market is very steady, with a rather quiet trade. City steam, \$8; Middle West, \$8.25@8.35; Western, \$8.45; refined Continent, \$8.60; South American, \$9.55; Brazil, kegs, \$10.55; compound lard, 7@7½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, May 6, 1911, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon		Hams and		Tallow.		Beef.		Pork.		Lard.	
	Cake.	Bags.	Oil	Bbls.	Cheese.	Boxes.	Boxes.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.	Pkgs.
Cedric, Liverpool	345	2168	50	125	166	1079	3816
Mauretania, Liverpool	2325	979	100	20	49	3700
Teutonic, Liverpool	100	87	398	750
*Minnewaska, London	164	201	1750
*New York, Southampton	2700	951	75	550
*Furness, Glasgow	50	672	95	50	163	100
Wells City, Bristol	455	5	425
Galileo, Hull	586	15	914	5791
President Grant, Hamburg	100	15	420	2225
Potsdam, Rotterdam	50	75	100	55	50	1600	7484
Vaderland, Antwerp	3101	260	680	90	574	4580
Manhattan, Antwerp	7971
Kronprinzessin Cecilie, Bremen	25
George Washington, Bremen	35	1550
C. F. Tietgen, Baltic	390	53	160	170	1575
Chicago, Havre	1100	10	270	940
Floride, Havre	4949	300	200
La Lorraine, Havre	55	112	273
Roma, Marseilles	325	261	161	20	700	1152
Storfond, Spanish ports	34	11
Calabria, Mediterranean	589
Duca di Genova, Mediterranean	30	525
Koenig Albert, Mediterranean	2921	460	60	180	2295
Martha Washington, Mediter'an.	700	245	150	40	650	3865
Athinai, Mediterranean	5
Total	17466	5395	5480	7451	621	654	281	7945	43562
Last week	16483	2387	6469	8160	649	1636	713	8408	40649
Same time in 1910	22084	1826	276	1969	650	636	429	7605	32195

*Cargo estimated by steamship company.

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 NEW YORK CITY

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, May 10, 1911:

BACON.—Antwerp, Belgium, 126,832 lbs.; Amsterdam, Holland, 15,500 lbs.; Bristol, England, 2,672 lbs.; Christiania, Norway, 6,502 lbs.; Colon, Panama, 9,706 lbs.; Drammen, Norway, 12,899 lbs.; Galatz, Roumania, 14,994 lbs.; Gibraltar, Spain, 12,877 lbs.; Genoa, Italy, 195,101 lbs.; Glasgow, Scotland, 54,638 lbs.; Gelfe, Sweden, 12,905 lbs.; Havana, Cuba, 41,557 lbs.; Havre, France, 96,862 lbs.; Hamilton, W. I., 955 lbs.; Hull, England, 209,899 lbs.; Liverpool, England, 931,547 lbs.; London, England, 2,480 lbs.; Lisbon, Spain, 4,000 lbs.; Monrovia, Africa, 920 lbs.; Marseilles, France, 176,880 lbs.; Manchester, England, 4,900 lbs.; Mazatlan, Mexico, 893 lbs.; Naples, Italy, 22,632 lbs.; Rio Janeiro, Brazil, 13,860 lbs.; Rotterdam, Holland, 56,513 lbs.; Sundsvall, Sweden, 12,800 lbs.; Santiago, Cuba, 7,620 lbs.; Sandefjord, Norway, 6,517 lbs.; Trieste, Austria, 382,745 lbs.; Venice, Italy, 6,300 lbs.; Wiborg, Russia, 25,641 lbs.

HAMS.—Antwerp, Belgium, 249,700 lbs.; Christiania, Norway, 26,038 lbs.; Copenhagen, Denmark, 3,560 lbs.; Cayenne, French Guiana, 1,501 lbs.; Colon, Panama, 12,848 lbs.; Ciudad Bolivar, Venezuela, 5,407 lbs.; Demerara, British Guiana, 3,401 lbs.; Glasgow, Scotland, 308,500 lbs.; Havana, Cuba, 7,609 lbs.; Hamilton, W. I., 7,877 lbs.; Hull, England, 66,666 lbs.; Kingston, W. I., 722 lbs.; La Paz, Brazil, 9,450 lbs.; Liverpool, England, 761,652 lbs.

(Continued on next page.)

EXPORTS OF PROVISIONS

Exports of hog products for the week ending May 6, 1911, with comparative tables:

To—	PORK, BBLs.		From
	Week	Week	
	May 6, 1911.	May 7, 1910.	Nov. 1, '10, May 6, 1911.
United Kingdom	380	512	13,468
Continent	300	208	6,500
South & Cen. Am.	383	348	11,006
West Indies	1,593	929	23,280
Br. No. A. Col.	852	6,402
Other countries	6	185
Total	3,523	1,997	60,901
To—	MEATS, LBS.		From
	Week	Week	
	May 6, 1911.	May 7, 1910.	Nov. 1, '10, May 6, 1911.
United Kingdom	6,007,550	1,173,675	146,372,520
Continent	858,675	57,250	15,344,800
So. & Cen. Am.	129,700	64,150	3,651,800
West Indies	424,950	159,050	6,925,853
Br. No. A. Col.	10,900	107,375
Other countries	15,325	2,400	202,525
Total	7,438,100	1,456,525	172,604,873
To—	LARD, LBS.		From
	Week	Week	
	May 6, 1911.	May 7, 1910.	Nov. 1, '10, May 6, 1911.
United Kingdom	5,140,031	2,634,622	126,596,599
Continent	6,163,295	1,447,500	127,669,598
So. & Cen. Am.	346,900	262,800	13,756,900
West Indies	1,032,800	1,028,900	22,857,902
Br. No. A. Col.	144,450	406,903
Other countries	41,200	5,200	1,114,500
Total	13,448,676	4,779,022	292,402,582

RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	2,870	3,645,025	7,980,500
Boston	105	1,569,075	1,065,576
Philadelphia	123	78,000	607,000
Baltimore	877,000
New Orleans	250	110,000	1,332,000
Galveston	64,000	152,000
Montreal	122,000	85,000
Quebec
Total week	3,523	7,438,100	13,448,676
Previous week	1,726	6,297,725	12,094,105
Two weeks ago	1,975	7,777,950	13,474,900
Cor. week last y'r.	1,997	1,456,525	4,779,022

COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1910, to May 6, 1911.	Same time last year.	Changes.
Pork, lbs.	12,180,200	12,069,000	Dec. 420,000
Meats, lbs.	172,604,873	162,432,390	Inc. 10,172,000
Lard, lbs.	292,402,582	265,648,350	Inc. 86,754,000

OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce	15/	15/	@24c.
Oil Cuke	7/6	8c.	@13c.
Bacon	15/	15/	@24c.
Lard, tierce	15/	15/	@24c.
Cheese	20/	25/	@48c.
Canned meats	15/	15/	@24c.
Butter	25/	30/	@48c.
Tallow	15/	15/	@24c.
Pork, per barrel	15/	15/	@24c.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The continued declining tendency shown by the foreign markets is resulting in an unsettled feeling in local sources, and it is apparent that export business is being interfered with. Sentiment seemed to be considerably improved for several days and exporters claimed to have fair inquiries from foreign sources, but upon the receipt of the London cable, bids were withdrawn, although there were no concessions reported on this side. Approximately 1,500 casks were offered for sale in London the past week, of which only 868 casks were absorbed on the basis of 34s. 9d. comparing with 35s. the previous week.

Although there are many interests who entertain the opinion that the American market is the cheapest purchasing center at present, the demand from outside points has only been in moderate volume, although, at the same time, this would explain the relative steadiness locally in face of the irregular downward tendency of foreign values recently.

Conservative authorities expressed the belief that supplies of tallow at present are not burdensome, while, on the other hand, consuming interests are purchasing only in limited volume, there being no incentive for stocking up, excepting possibly that prices have undergone some readjustment. It is evident that the entire country is pursuing a cautious policy, and until more definite knowledge is obtained of the probable changes in tariff schedule, business interests are expected to pursue this attitude, the trade world seemingly awaiting decisions in the Standard Oil Company and American Tobacco Company's cases. On the other hand, prospects of abundant crop yields and sound fundamental conditions spell prosperity for the future.

Prime city quoted at 5 15-16c. in hhds.; country, 5½@6c. as to quality, in tcs.; specials, 6½c. in hhds.

STEARINE.—A marked undertone of firmness developed during the past week, with a better inquiry reported from compound lard manufacturers, while leather interests have also shown a disposition to take on a little more stuff at prevailing prices. Offerings on the advance have tended to increase somewhat, but sentiment has improved materially with expectations of a fair business if not of higher prices.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCOANUT OIL.—Firm foreign markets this week have brought a better local tone. It is understood that the buying on the recent low prices was of rather large volume. This has taken the pressure off the market resulting in a better feeling. Quotation: Cochin, spot, 8¾@8½c.; shipment, 8½@8¼c.; Ceylon, spot, 8@8¼c.; shipments, 8c.

PALM OIL.—The foreign advices have been firm the past few days, and as a result the local market has improved. The volume of trade is light, however, but stocks seem to be fairly well held. Prices in New York are: Prime red, spot, 6¾c.; do. to arrive, 6½c.; Lagos, spot, 7@7¼c.; do. to arrive, 6¾c.; palm kernels, 8@8¼c.; shipments, 8c.

CORN OIL.—The tone of the market shows some improvement but the volume of business passing is only moderate. Prices are quoted at \$6.10@6.15.

NEATSFOOT OIL.—There has been a little easing in the market with a rather quiet trade at the decline. Quotations: For 20 cold test, 90c.; 30 do., 84c.; 40 do., water white, 76c.; prime, 65@66c.; low grade off yellow, 62@c.

LARD OIL.—Trade is very quiet, with prices about unchanged. Prices are quoted at 72@85c.

OLEO OIL.—There has been some improvement in the demand, and the better grades of oil are firmer. Low grades continue quiet. Choice is quoted 9½c.; New York; medium, 7½c. Rotterdam, 52 florins bid.

LARD STEARINE.—Prices are steady with demand quiet. Prices are quoted at 9½c.

SOYA BEAN OIL.—Demand has been rather quiet the past few days, and foreign advices show rather slow conditions abroad. Prices have eased fractionally on the slow demand. Spot is quoted at 6½@7c., while shipment oil is 6½c.

GREASE.—Very quiet conditions prevail in grease. Stocks are moderate, but the demand is very slow and pressers are showing but little interest. Quotations: Yellow, 5½@5¼c.; bone, 5¾@6¼c.; house, 5¾@5½c.; "B" and "A" white, nominal.

GREASE STEARINE.—The market is very quiet, with prices showing very slight changes. Yellow, 5¾@5½c., nominal, and white 5¾@6c.

EXPORTS OF HOG PRODUCTS.

(Continued from page 26.)

London, England, 181,220 lbs.; Mazatlan, Mexico, 592 lbs.; Martinique, W. I., 4,260 lbs.; Maracaibo, Venezuela, 5,950 lbs.; Newcastle, England, 3,012 lbs.; Paramaribo, Dutch Guiana, 16,971 lbs.; Port au Prince, W. I., 906 lbs.; St. Thomas, W. I., 1,483 lbs.; Southampton, England, 41,524 lbs.; Stockton, England, 2,710 lbs.; Tampico, Mexico, 44,013 lbs.; Trinidad, W. I., 2,156 lbs.; Vera Cruz, Mexico, 2,928 lbs.

LARD.—Ancona, Italy, 3,660 lbs.; Alexandria, Egypt, 1,408 lbs.; Antigua, W. I., 7,349 lbs.; Antwerp, Belgium, 425,100 lbs.; Antilla, W. I., 7,806 lbs.; Amsterdam, Holland, 11,440 lbs.; Bremen, Germany, 8,750 lbs.; Bari, Italy, 16,500 lbs.; Bristol, England, 23,800

lbs.; Copenhagen, Denmark, 83,426 lbs.; Cayenne, French Guiana, 28,800 lbs.; Colombo, Ceylon, 1,000 lbs.; Colon, Panama, 43,230 lbs.; Catania, Sicily, 29,425 lbs.; Cartagena, Colombia, 45,009 lbs.; Ciudad Bolivar, Venezuela, 50,535 lbs.; Christiania, Norway, 57,000 lbs.; Demerara, British Guiana, 15,000 lbs.; Dantzig, Germany, 70,559 lbs.; Drontheim, Norway, 9,693 lbs.; Fiume, Austria, 7,320 lbs.; Gothenberg, Sweden, 17,500 lbs.; Guayaquil, Ecuador, 6,789 lbs.; Gibraltar, Spain, 30,800 lbs.; Genoa, Italy, 250,375 lbs.; Glasgow, Scotland, 90,991 lbs.; Havana, Cuba, 46,891 lbs.; Hamburg, Germany, 385,677 lbs.; Havre, France, 424,566 lbs.; Hull, England, 147,650 lbs.; Koenigsberg, Germany, 12,600 lbs.; Kingston, W. I., 1,520 lbs.; Leith, Scotland, 77,350 lbs.; London, England, 269,390 lbs.; Liverpool, England, 922,455 lbs.; Martinique, W. I., 5,000 lbs.; Messina, Sicily, 12,680 lbs.; Marseilles, France, 377,821 lbs.; Malta, W. I., 4,200 lbs.; Maracaibo, Venezuela, 1,960 lbs.; Naples, Italy, 132,968 lbs.; Newcastle, England, 3,550 lbs.; Port Said, Egypt, 2,750 lbs.; Paramaribo, Dutch Guiana, 3,478 lbs.; Port au Prince, W. I., 28,022 lbs.; Palermo, Sicily, 29,498 lbs.; Rotterdam, Holland, 1,451,686 lbs.; Rio Janeiro, Brazil, 113,712 lbs.; Riga, Russia, 31,614 lbs.; Sekondi, Africa, 6,515 lbs.; Santiago, Cuba, 11,045 lbs.; Stettin, Germany, 334,645 lbs.; St. Thomas, W. I., 1,341 lbs.; Smyrna, Turkey, 2,822 lbs.; Southampton, England, 22,400 lbs.; Soerabaya, —, 3,060 lbs.; Santa Marta, —, 22,247 lbs.; St. Michaels, —, 1,650 lbs.; Trinidad, W. I., 56,538 lbs.; Trieste, Austria, 759,911 lbs.; Valparaiso, Chile, 56,973 lbs.; Vera Cruz, Mexico, 29,777 lbs.; West Hartlepool, England, 210,896 lbs.

LARD OIL.—Havre, France, 35 tcs.

PORK.—Antigua, W. I., 107 bbls.; Ciudad Bolivar, Venezuela, 5 bbls.; Cayenne, French Guiana, 6 bbls.; Demerara, British Guiana, 30 bbls.; Glasgow, Scotland, 175 bbls.; Kingston, W. I., 167 bbls.; Liverpool, England, 110 tcs., 71 bbls.; Montego Bay, Africa, 9 bbls.; Paramaribo, Dutch Guiana, 1,007 bbls.; Port au Prince, W. I., 62 bbls.; St. Thomas, W. I., 16 bbls.; Trinidad, W. I., 52 bbls., 16 tcs.; Valparaiso, Chile, 20 bbls.

SAUSAGE.—Antwerp, Belgium, 100 bxs.; Algiers, Algeria, 25 pkgs.; Gibraltar, Spain, 50 pa.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, May 10, 1911:

BEEF.—Antigua, W. I., 36 bbls.; Antwerp, Belgium, 70 bbls.; Christiania, Norway, 50 bbls.; Colon, Panama, 44,684 lbs.; Cardiff, Wales, 15 tcs.; Cayenne, French Guiana, 703 bbls.; Ciudad Bolivar, Venezuela, 15 bbls.; Demerara, British Guiana, 55 bbls.; Fiume, Austria, 40 bbls.; Gothenberg, Sweden, 25 bbls.; Glasgow, Scotland, 198 tcs.; Hamburg,

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383 West St., New York

Germany, 15 bbls.; Hamilton, W. I., 18 bbls.; Hull, England, 15 bbls.; Kingston, W. I., 85 bbls., 6 tes.; London, England, 127,036 lbs., 25 tes.; Liverpool, England, 517,564 lbs., 50 bbls., 110 tes.; Martinique, W. I., 47 bbls.; Malmö, Sweden, 100 tes.; Mazatlan, Mexico, 15 bbls.; Newcastle, England, 50 bbls., 10 tes.; Paramaribo, Dutch Guiana, 673 bbls., 5 tes.; Port au Prince, W. I., 38 bbls.; Rotterdam, Holland, 55 bbls.; Sandefjord, Norway, 100 bbls.; Southampton, England, 313,111 lbs.; St. Michaels, —, 49 bbls.; Trinidad, W. I., 103 bbls.; Valparaiso, Chile, 25 bbls.

OLEO OIL.—Antwerp, Belgium, 100 tes.; Alexandria, Egypt, 20 tes.; Aarhus, Denmark, 75 tes.; Beyrouth, Syria, 50 tes.; Bremen, Germany, 40 tes.; Bergen, Norway, 70 tes.; Constantinople, Turkey, 210 tes.; Copenhagen, Denmark, 315 tes.; Christiansund, Sweden, 95 tes.; Christiania, Norway, 560 tes.; Genoa, Italy, 105 tes.; Gothenberg, Sweden, 140 tes.; Hamburg, Germany, 95 tes.; Havana, Cuba, 10 tes.; Liverpool, England, 140 tes.; Messina, Sicily, 35 tes.; Piræus, Greece, 10 bbls.; Rotterdam, Holland, 4,156 tes.; Smyrna, Turkey, 25 tes.; Tripoli, Tripoli, 20 tes.

OLEOMARGARINE.—Antigua, W. I., 14,200 lbs.; Colon, Panama, 9,890 lbs.; Havana, Cuba, 3,000 lbs.; Kingston, W. I., 1,600 lbs.; Montego Bay, Africa, 1,500 lbs.; Paramaribo, Dutch Guiana, 2,380 lbs.; Port au Prince, W. I., 2,680 lbs.; St. Thomas, W. I., 10,200 lbs.; Trinidad, W. I., 14,170 lbs.; Vera Cruz, Mexico, 1,000 lbs.

TALLOW.—Antwerp, Belgium, 40,253 lbs.; Bordeaux, France, 10,087 lbs.; Genoa, Italy, 23,400 lbs.; La Paz, Brazil, 28,000 lbs.; Liverpool, England, 57,223 lbs.; London, England, 111,105 lbs.; Marseilles, France, 86,416 lbs.; Paramaribo, Dutch Guiana, 2,187 lbs.; Rotterdam, Holland, 37,000 lbs.; Stettin, Germany, 38,426 lbs.

TALLOW OIL.—Trieste, Austria, 5 bbls.

TONGUE.—Liverpool, England, 10 tes., 100 cs., 25 bbls., 50 pa.

CANNED MEAT.—Antigua, W. I., 31 pa.; Antwerp, Belgium, 421 cs.; Ciudad Bolívar, Venezuela, 144 cs.; Colon, Panama, 50 cs., 208 pa.; Cayenne, French Guiana, 100 cs.; Curaçao, Leeward Islands, 62 cs.; Glasgow, Scotland, 185 cs.; Havre, France, 260 cs.; Havana, Cuba, 11 pa.; Hamilton, W. I., 69 pa.; Hull, England, 261 cs.; Kingston, W. I., 51 cs.; Liverpool, England, 350 cs.; London, England, 1,087 cs.; Maracaibo, Venezuela, 10 cs.; Martinique, W. I., 25 pa.; Mazatlan, Mexico, 20 pa.; Paramaribo, Dutch Guiana, 52 cs.; Southampton, England, 101 cs.; Trinidad, W. I., 105 pa.; Vera Cruz, Mexico, 185 cs.

COTTON OIL CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, May 12.—Market steady. Quotations: Prime summer yellow, 62½ marks; choice summer white, 65½ marks; summer yellow, 60½ marks.

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, May 12.—Market easy. Quotations: Prime summer yellow, 36¼ florins; choice summer white, 39¼ florins; choice butter oil, 39¼ florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, May 12.—Market steady. Quotations: Summer yellow, 76 francs.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, May 12.—Market is dull. Quotations: Prime summer yellow, 77 francs; prime winter yellow, 82 francs; choice summer white, 80½ francs.

Louisville Cotton Oil Co.



LOUISVILLE BUTTER OIL
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PROGRESS COOKING OIL
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IN UNITED STATES

WRITE FOR FULL INFORMATION

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., May 11.—Carolina crude cottonseed oil, 39½c. bid, any shipment.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., May 11.—Crude cottonseed oil, 40c.; some little trading. Meal dull at \$24.50, Atlanta. Hulls, \$9, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 11.—Cottonseed oil market quiet; prime crude steady at 40½@40¾c. Prime 8 per cent. meal steady at \$24 per short ton. Hulls quiet at \$6.25@6.50 loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 11.—Limited sales of Texas prime crude cottonseed oil at 39c.; 40c. bid for Valley today; offerings extremely light. Prime 8 per cent. meal higher at \$29 long ton, ship's side. Hulls unchanged at \$8.25 loose, \$10 sacked, New Orleans.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, May 11, 1911.—The market during the early part of the week was dull, narrow and featureless. Along towards the middle, on reports of a better feeling in the compound trade and more disposition to trade on the part of the European and

domestic consumers, the market became active and firmer. Prices rapidly moved up some 14 to 17 points on shorts covering and bull boosting. The bull crowd, however, were responsible for the later reaction. In their enthusiasm they ran the market up quickly to a point where heavy long liquidation was brought out, and to help the reaction along heavy tenders of May oil were put out. Buyers in a good many cases were not prepared to take actual delivery and were compelled to sell out. This class of selling only lasted one day, but it caused a decline from the early high of some 6 to 9 points. When it was apparent that liquidation was over, at least for the moment, the bull crowd again stepped in and the market quickly recovered all of this late decline.

The crude situation was a mixed affair. Considerable selling of Southeast crude was reported at \$5.07, while Valley and Texas was reported as strong at \$5.13@5.20. As pointed out in our previous review, crude oil is beginning to be a thing of the past and should have no bearing on the market. The domestic and foreign consumers seem to show considerable more interest, and trading during the past week was of fair proportions. At the close of the week it begins to look like the bull crowd had made up their minds that the market was ripe for an advance, and as reported previously they have been quietly picking up considerable quantities. They probably now have the situation in hand, and we look for a gradual advancing market for the next four weeks at least.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

**Dull Market Prevails—Undertone Steady—
Firmness of Crude Against Pressure—
Some Improvement Noted in Compound
Lard Demand—Foreigners Buying Spas-
modically—Cotton Conditions Irregular.**

The prevailing season of the year is naturally a quiet one, and it is apparent that the dullness which is being experienced at present is more or less intensified by the slow conditions prevailing in other trades. Throughout the country the disposition on the part of most consuming interests in all branches of industry is to await developments, with confidence lacking in some quarters owing to prospects of tariff "tinkering" and the entire trade world seems to be awaiting decisions in the so-called "trust cases." While admittedly these factors have no general bearing on underlying conditions they are not being ignored, and in the meanwhile a cautious attitude is being followed by users of oil in general, there being little incentive for adopting tactics which would result in purchasing of future requirements.

Values, however, are being well maintained in cottonseed oil circles, and the unwillingness on the part of consumers to purchase freely is resulting in a quiet but rather persistent demand for oil. The steadiness in the Western lard market in face of rather bearish news at times indicates to some extent that the situation has been discounted, and compound lard seems to have more friends at present than for some time. Compounders have been fair buyers of oil, and in confirmation of the improved inquiry re-

ported for that product, oleostearine is firmer, showing an advance of approximately $\frac{3}{8}$ c. a pound from the season's low.

The foreign situation does not differ materially from that which has prevailed for several weeks, and on the recessions a larger inquiry is observed, but the exigencies of foreign interests are not great enough to compel them to follow advances, and consequently higher prices serve to restrict business rather than to stampede consumers into buying.

Speculation in the future market has dwindled to small proportions, although the consensus of opinion is that commitments outstanding are still in fair volume. To date no unusual developments have occurred in the May option, although for a time it was thought that the absorption of from 25,000 to 30,000 bbls. of loose oil by prominent refining interests would lead to congestion. Since then, however, there have been approximately 5,000 additional tenders circulated, and although these were eventually taken care of by strong interests, they induced sufficient liquidation to enable short covering without extraordinary results. Opinions are much diversified as to the exact technical position of July, but in conservative quarters the belief was expressed that the long interest is scattered, while refining interests and Western provision people comprise the bulk of the short interest. Naturally whether or not refiners will deliver the oil will depend largely upon trade conditions during the early summer, while it is apparent that holders who have carried their contracts to the low point are now more

confident, as the market has since advanced, and they appear determined to await developments.

The position of mills at the South is a firm one at present, and ostensibly the fact that holdings are light and scattered there makes it difficult to obtain oil at concessions, especially at prevailing prices, as the mills are still reluctant sellers due to the high prices of seed which they were compelled to pay. At times the firmness of crude has resulted in considerable irregularity in the future market, as on one hand prices would be governed by a recession in lard, good cotton conditions, temporary lull in demand, etc., while such erratic movements were not heeded at the South, resulting in the future market resting on a basis that prevented the hedging of crude at a satisfactory level. The incentive for carrying crude over is not great at present, as trade demand is only moderate at the best, while new crop months of oil are selling at substantial discounts and there is always more or less unwillingness to hold crude through the warm weather.

The cotton situation, while undoubtedly an important factor, offers no initiative as yet for those who are bewildered as to the year end supplies of oil, and as to the next season's early supply. Weather conditions, while not entirely propitious the past week, have been somewhat more favorable, and with the advent of clear weather, planting made fairly rapid progress. Reports to hand continue to emphasize the increase in area of from 3 to 10 per cent. and the larger use of fertilizers, which offsets to some ex-

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DELMONICO—Choice Summer Yellow Oil

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BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

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tent expected deterioration. Some States, however, are in need of moisture, particularly Oklahoma and parts of the Eastern cotton belt, while higher temperatures would also aid in developing the plant where growth so far has been backward. On the whole, however, complaints have not assumed a serious aspect, and conservative interests view the situation with optimism.

Closing prices, Saturday, May 6, 1911.—Spot, \$6.20@6.40; May, \$6.20@6.24; June, \$6.22@6.27; July, \$6.30@6.36; August, \$6.34@6.36; September, \$6.32@6.34; October, \$5.97@6.05; November, \$5.75@5.80; December, \$5.75@5.80; good off, \$6.10@6.20; off, \$6.10@6.20; winter, \$6.30@6.90; summer, \$6.30@6.75; prime crude, S. E., \$5.07@5.20; prime crude, valley, \$5.07@5.20; prime crude, Texas, \$5.07@5.20. Sales were: July, 2,400; \$6.30; August, 500, \$5.35; September, 300, \$6.31@6.32; December, 100, \$5.77. Futures closed 1 to 3 advance. Total sales, 3,300.

Monday, May 8, 1911.—Spot, \$6.26@6.35; May, \$6.26@6.30; June, \$6.30@6.32; July, \$6.36@6.37; August, \$6.38@6.40; September, \$6.37@6.39; October, \$6.03@6.05; November, \$5.79@5.82; December, \$5.79@5.81; good off, \$6.10@6.28; off, \$6.10@6.28; winter, \$6.30@6.90; summer, \$6.30@6.90; prime crude, S. E., \$5.07@5.20; prime crude, valley, \$5.14@5.20; prime crude, Texas, \$5.07@5.20. Sales were: May, 100, \$6.28; July, 5,500, \$6.34@6.38; August, 800, \$6.39@6.41; September, 800, \$6.37@6.40; October, 200, \$6.04@6.05; December, 1,200, \$5.80. Futures closed 4 to 8 advance. Total sales, 8,600.

Tuesday, May 9, 1911.—Spot, \$6.22@6.26; May, \$6.19@6.21; June, \$6.25@6.27; July, \$6.32@6.33; August, \$6.34@6.37; September, \$6.33@6.35; October, \$5.96@6.02; November, \$5.75@5.81; December, \$5.76@5.80; good off, \$6.10@6.22; off, \$6.10@6.20; winter, \$6.20@6.80; summer, \$6.20@6.65; prime crude, S. E., \$5.07@5.20; prime crude, valley, \$5.13@5.20; prime crude, Texas, \$5.20@5.27. Sales were: May, 1,100, \$6.20@6.25; July, 3,100, \$6.33@6.36; August, 700, \$6.36@6.40. Futures closed 3 to 7 decline. Total sales, 4,900.

Wednesday, May 10, 1911.—Spot, \$6.28@6.40; May, \$6.26@6.30; June, \$6.29@6.30; July, \$6.34@6.35; August, \$6.37@6.39; September, \$6.36@6.37; October, \$6.06@6.05; November, \$5.79@5.81; December, \$5.79@5.81; good off, \$6.10@6.30; off, \$6.15@6.30; winter, \$6.35@6.90; summer, \$6.35@6.90; prime crude, S. E., \$5.20@5.33; prime crude, valley, \$5.20@5.33; prime crude, Texas, \$5.20@5.33. Sales were: May, 200, \$6.25@6.27; July, 3,800, \$6.33@6.35; August, 1,400, \$6.35@6.36; September, 700, \$6.34@6.35. Futures closed 2 to 7 advance. Total sales, 6,100.

Thursday, May 11, 1911.—Spot, \$6.28@6.40; May, \$6.29@6.30; June, \$6.31@6.34; July, \$6.37@6.38; August, \$6.41@6.42; September, \$6.38@6.40; October, \$6.03@6.06; November, \$5.80@5.81; December, \$5.79@

5.80; good off, \$6.10@6.30; off, \$6.10@6.30; winter, \$6.35@6.90; summer, \$6.35@6.85; prime crude, S. E., \$5.27@5.33; prime crude, valley, \$5.33@5.40; prime crude, Texas, \$5.27@5.33. Sales were: May, 300, \$6.28; June, 900, \$6.30@6.31; July, 6,200, \$6.35@6.38; August, 1,000, \$6.38@6.41; September, 4,900, \$6.37@6.40; November, 200, \$5.80; December, 300, \$5.79@5.80. Futures closed 1 to 4 advance. Total sales, 13,800.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

PRODUCE EXCHANGE NOTES.

W. R. Cantrell narrowly escaped serious injury last Monday when, hurriedly emerging from an office building, he came in contact with a heavy truck. The driver of the vehicle apparently was unable to control the team for the moment, and Mr. Cantrell was knocked down, the hind wheels coming within a small distance of his body. As it was Mr. Cantrell suffered severe bruises on his left leg and arm.

J. H. Edwards, N. Knowles and W. Heyward of Liverpool were on the New York Produce Exchange recently.

Mr. Henry Hoffman Hirschbiel, who for nearly twenty-four years has been connected with Lunham & Moore, freight brokers and forwarding agents, of the New York Produce Exchange floor, has severed his connection with that concern to assume the position of general manager of the Portsmouth Cotton Oil Refining Company, at Portsmouth, Va., controlled by Messrs Aspegren & Company. A farewell dinner was tendered Mr. Hirschbiel at Tappan's Hotel, Sheephead Bay, which was largely attended by his friends in the shipping trade. Mr. Hirschbiel was the recipient of a suitably inscribed gold watch from his former employers, and his fellow-workers presented him with a handsome pearl scarf pin. Mr. Hirschbiel will leave on May 20 for Portsmouth, Va., and Mr. Russell M. King will be his successor on the Produce Exchange floor.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to May 10, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1910.	Same period, 1909-10.
Aalesund, Norway	—	—	50
Aarhus, Denmark	—	—	12
Aberdeen, Scotland	—	300	—
Acajutla, Salvador	—	171	53
Adelaide, Australia	—	—	54
Alexandria, Egypt	80	1,213	1,773
Algiers, Algeria	—	147	748
Algon Bay, Cape Colony	—	37	147
Amapola, Honduras	—	12	100
Ancona, Italy	—	1,695	735
Antigua, W. I.	50	154	153
Antofagasta, Chile	—	17	—
Antwerp, Belgium	260	2,473	1,550
Arica, Chile	—	228	—
Asuncion, Venezuela	—	21	—
Auckland, New Zealand	—	102	230
Aux Cayes, Haiti	—	17	7
Azua, W. I.	—	417	14
Bahia, Brazil	—	509	38
Bahia Blanca, A. R.	—	96	—
Barbados, W. I.	—	846	730
Beirut, Syria	—	43	226
Belfast, Ireland	—	518	10
Bergen, Norway	—	25	55
Bombay, India	—	610	765
Bordeaux, France	—	—	7
Braila, Roumania	—	1,125	50
Bremen, Germany	25	1,335	490
Bristol, England	—	60	150
Buenos Aires, A. R.	975	9,549	8,905
Bukarest, Roumania	—	450	—
Calabar, Cuba	—	11	33
Cairo, Egypt	—	14	246
Callao, Peru	—	—	354
Calcutta, India	—	—	5
Cape Town, Cape Colony	—	3,342	2,513
Cardenas, Cuba	—	19	8
Cardiff, Wales	—	—	10
Cartagena, Colombia	—	7	4
Carupano, Venezuela	—	10	4
Cayenne, Fr. Guiana	237	847	435
Ceara, Brazil	—	151	—
Christiania, Norway	—	1,775	3,064
Cienfuegos, Cuba	—	247	172
Ciudad Bolivar, Venezuela	—	—	58
Colon, Panama	33	1,989	1,984
Constantinople, Turkey	600	15,232	7,080
Copenhagen, Denmark	300	4,265	4,635
Corinto, Nicaragua	—	73	29

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Cork, Ireland	125	825	350	Port Maria, Jamaica	—	24	9	Naples, Italy	—	—	100
Cristobal, Panama	—	—	10	Port Natal, Cape Colony	—	—	12	Progreso, Mexico	—	33	—
Curacao, Leeward Islands	—	58	41	Port of Spain, W. I.	—	75	20	Rotterdam, Holland	400	12,723	20,657
Danzic, Germany	—	—	430	Port Said, Egypt	—	406	174	Stavanger, Norway	—	1,020	535
Dedegatch, Turkey	—	928	625	Progreso, Mexico	—	68	133	Tampico, Mexico	—	300	—
Delagoa Bay, E. Africa	—	426	600	Puerto Plata, San Dom.	—	259	1,393	Venice, Italy	—	500	600
Demerara, Br. Guiana	89	1,655	1,794	Ravenna, Italy	—	4	32	Vera Cruz, Mexico	—	706	—
Dondue, W. I.	—	—	100	Rio Janeiro, Brazil	845	6,454	3,237	Total	4,258	52,382	41,331
Drontheim, Norway	—	350	460	Rodosto, A. R.	—	300	—	From Baltimore.			
Dublin, Ireland	100	2,075	5,074	Rosario, Arg. Rep.	—	19	214	Copenhagen, Denmark	—	—	50
Dundee, Scotland	—	—	25	Rotterdam, Holland	195	21,569	32,625	Glasgow, Scotland	—	—	549
Dunedin, New Zealand	—	61	—	St. Croix, W. I.	—	3	10	Hamburg, Germany	90	1,620	3,256
Dunkirk, France	—	250	600	St. Johns, N. F.	—	86	26	Havre, France	—	—	50
Falmouth, W. I.	—	7	—	St. Kitts, W. I.	—	139	326	Liverpool, England	—	100	—
Flume, Austria	—	300	—	St. Thomas, W. I.	—	29	35	London, England	—	50	—
Fremantle, Australia	—	9	—	Salonica, Turkey	25	2,831	1,121	Rotterdam, Holland	—	200	105
Galatz, Romania	75	4,425	3,317	Sanchez, San Dom.	—	—	52	Total	90	1,970	4,010
Gallipoli, Turkey	—	80	—	San Domingo City, San Dom.	—	47	686	From Savannah.			
Genoa, Italy	1,812	29,543	13,374	Santiago, Cuba	—	831	544	Aalesund, Norway	—	—	103
Gibraltar, Spain	75	369	150	Santos, Brazil	—	133	241	Antwerp, Belgium	—	1,265	—
Glasgow, Scotland	25	4,226	2,910	Savannah, Colombia	—	4	19	Bergen, Norway	—	—	256
Gonaives, Haiti	—	3	—	Sierra Leone, Africa	—	—	41	Bremen, Germany	—	—	716
Gothenberg, Sweden	—	1,175	1,200	Smyrna, Turkey	—	3,440	568	Christiania, Norway	—	—	4,730
Grenada, W. I.	—	7	—	Southampton, England	—	975	1,100	Christiansand, Norway	—	—	355
Guadeloupe, W. I.	—	2,279	2,748	Stavanger, Norway	—	—	10	Copenhagen, Denmark	—	—	2,051
Guantanamo, Cuba	—	21	40	Stockholm, Germany	—	150	—	Cork, Ireland	—	—	50
Guayquil, Ecuador	—	9	—	Stockholm, Sweden	—	700	377	Gothenberg, Sweden	—	—	1,222
Hamburg, Germany	—	2,250	4,485	Surinam, Dutch Guiana	—	37	21	Hamburg, Germany	—	2,294	3,680
Havana, Cuba	—	2,584	2,594	Sydney, Australia	—	272	145	Havre, France	—	2,145	1,072
Havre, France	—	4,255	3,975	Syracuse, Sicily	—	60	25	Liverpool, England	513	13,310	5,099
Helsingfors, Finland	—	53	20	Tampico, Mexico	—	—	250	London, England	—	3,113	103
Hull, England	—	—	900	Tonsberg, Norway	—	—	250	Malmö, Sweden	—	—	307
Iquique, Chile	—	300	406	Treblzonde, Armenia	—	97	—	Manchester, England	—	—	4,230
Jacmel, Haiti	—	32	3	Tricste, Austria	50	5,214	640	Rotterdam, Holland	771	18,832	13,585
Jamaica, W. I.	—	11	125	Trinidad, Island of	12	369	200	Stockholm, Sweden	—	—	305
Kavalya, Turkey	—	25	200	Tripoli, Tripoli	—	50	—	Total	1,284	41,060	37,924
Kingston, W. I.	74	2,397	2,515	Tromsø, Norway	—	—	50	From Norfolk.			
Kustendji, Romania	—	3,125	2,200	Tunis, Algeria	—	721	—	Glasgow, Scotland	—	1,400	1,024
La Guaira, Venezuela	—	15	17	Valparaiso, Chile	1,224	7,333	3,056	Liverpool, England	—	725	1,200
La Paz, Brazil	19	30	—	Varna, Bulgaria	—	67	35	London, England	300	1,200	—
La Plata, A. R.	—	43	—	Venice, Italy	525	22,325	8,200	Rotterdam, Holland	—	800	4,550
Leghorn, Italy	580	8,029	4,321	Vera Cruz, Mexico	53	475	356	Total	300	4,125	6,774
Leith, Scotland	—	75	—	Wellington, New Zealand	—	113	31	From All Other Ports.			
Liverpool, England	100	10,052	7,703	Yokohama, Japan	—	33	10	Antwerp, Belgium	—	—	50
London, England	250	7,047	10,909	Total	10,692	235,973	194,065	Canada	3	7,783	20,195
Lyttleton, N. Z.	—	54	—	From New Orleans.				Hamburg, Germany	—	—	175
Macoris, San Dom.	—	148	144	Antwerp, Belgium	500	2,215	450	Liverpool, England	—	10	15
Malmö, Sweden	3	1,488	65	Belfast, Ireland	—	125	508	Mexico (including overland)	368	41,572	46,893
Malta, Island of	04	3,035	1,930	Bordeaux, France	—	—	25	Total	371	49,365	67,328
Manaos, Brazil	—	—	6	Bremen, Germany	—	450	235	Recapitulation.			
Manchester, England	—	4,423	3,055	Christiansand, Norway	1,170	13,425	6,215	From New York	10,692	235,973	194,065
Manzanillo, Cuba	—	—	234	Colon, Panama	—	62	21	From New Orleans	4,258	52,382	41,331
Maracaibo, Venezuela	—	—	50	Copenhagen, Denmark	—	—	—	From Galveston	—	7,602	13,137
Marselles, France	325	12,932	6,240	Cristobal, Panama	—	500	550	From Baltimore	90	1,970	4,010
Martique, W. I.	302	3,448	3,019	Dunkirk, France	—	200	—	From Philadelphia	—	379	104
Massawa, Arabia	—	19	—	Genoa, Italy	3	188	25	From Savannah	1,284	41,060	37,924
Matanzas, W. I.	—	90	147	Glasgow, Scotland	—	955	1,285	From Newport News	—	1,900	5,750
Mauritius, Island of	—	10	—	Gothenberg, Sweden	150	750	600	From Norfolk	—	4,125	6,774
Mazatlan, Mexico	—	—	11	Hamburg, Germany	—	3,505	4,006	From all other ports	371	49,365	67,328
Melbourne, Australia	—	79	90	Havana, Cuba	—	387	267	Total	16,995	414,705	371,023
Monrovia, Africa	—	9	—	Havre, France	250	1,285	502				
Monte Cristi, San Dom.	—	335	308	London, England	100	2,946	1,330				
Montevideo, Uruguay	697	5,382	5,373	Manchester, England	1,085	6,687	3,070				
Naples, Italy	430	5,535	2,984	Manzanillo, Cuba	—	35	—				
Newcastle, England	—	125	—	Marselles, France	—	1,275	250				
Nuevitas, Cuba	—	9	35								
Nipe, Cuba	—	10	—								
Oran, Algeria	—	264	453								
Panama, Panama	—	3	—								
Panderna, Asia	—	—	28								
Para, Brazil	—	6	448								
Paramaribo, Dutch Guiana	—	3	12								
Pernambuco, Brazil	—	—	362								
Philippville, Algeria	—	97	—								
Piræus, Greece	—	225	—								
Port Antonio, Jamaica	—	97	60								
Port au Prince, W. I.	—	223	108								
Port Barrios, C. A.	—	19	40								
Port Cabello, Venezuela	—	—	73								
Port Limon, Costa Rica	10	488	408								

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All money received on account

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It wins the confidence of the public

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Makes each clerk responsible for the way he serves customers

National Cash Register Receipts protect hundreds of thousands of merchants daily.

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Dayton, Ohio

HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—The entire situation is firm at recent advances and such sales as are made are at full rates. Native steers are bringing strong prices East and West, and light cows are particularly stiff. Branded hides being out of season are in continued small supply, and held at proportionate advances but with no late sales. The former strong statistical position of the market, tanners being short of supplies of hides, and better quality goods now available were all factors in advancing the market sharply under liberal buying, but general business conditions are unsatisfactory which makes some parties wonder whether this recent flurry in hides will result in higher prices being later sustained as, on the whole, the leather market is not in the position it should be, and is not likely to be satisfactory until the general business situation is right. It is possible the market may duplicate former conditions when the big buyer operated well in January which strengthened rates and later values fell off being followed by dullness, the season is now on for improved quality whereas heretofore opposite future receipts were to come forward. Native steers keep strong and a car of mixed March and April takeoff sold at 13¼c. On late sales March alone are quoted 12¾c., April 13¾c., with some light average up to 14c., and May's 14¼@14¾c., the outside figure for late May's and some holding at 14½c. Packers believe they will be able to sell their holdings of Aprils at better than 13½c., with May koshering bringing up to 14c. in New York. Texas steers are quoted up to 14c. for April-May from the Southwest as the rest of the market has advanced sharply. There are no late sales, last trading being on the basis of 13½c. for April. Lights and extremes keep closely sold up and are nominal in absence of sales. Butt brands are scarce the same as other branded, as this is the year when packers kill very little branded cattle. No late sales are noted. Packers are talking up to 13c. for April-May butts, but this price has not been realized as yet so far as can be learned. Hides are not obtainable down to the former selling basis of 12¼c., which makes conditions nominal. Colorados are also held for advances, as formerly noted, with April-May's held at 12¾c. No sale. Branded cows have been in the scarcest supply of any variety on the list, and a few May salting, including a few days of late April, are held and offered up to 12c. talked. This variety is also nominal as packers will not sell at the former nominal price of 11½c. and bids at that figure were declined some time ago for Southwestern. Native cows are stiff in price, particularly light weights, with the packers closely sold up on lights. Upper leather tanners are said to have bought very few light cows and "tanning packers" may run short for their own use if the kill keeps small. Packers have declined bids at 12¾c. for May's from Missouri River, f. o. b., with that price last obtained for late May's and 13c. asked. May lights are quoted 12½@12¾c. on recent sales and packers would not accept the inside figure today. Late salting heavies are nominal around 12¾@13c. asked. Native bulls advanced for late salting, as formerly noted, with April and early May sold at 11c. Branded bulls are quoted 9½@9¾c. and higher asked for hides partly ahead.

COUNTRY HIDES firm, but the demand is conservative and in keeping with tanners' limited wants. Most Western tanners are going slow until leather does better. It is reported, however, that there was considerable trading last week at outside points largely in heavy cows at 10@10¼c., f. o. b., probably to a large Wisconsin tanner, also in heavy steers at 10¾@11c. f. o. b. These prices were for ordinary country stock current receipts largely grubby. There are rumored sales of Ohio buffs and extreme

weights together this week at 11¼c., and some buffs alone moving last week at 10¾c. Two cars of "Twin City" 50 lb. and up cows sold on selection this week at 10½c. f. o. b. Buffs continue at 10¼c. and better for "specials." There are a few clear of grub October-November and December all No. 1 buffs and heavy cows available at 11c. Current receipts run mostly grubby. Tanners may get some all No. 2 buffs around 9½c. with up to 9¾c. asked when dealers are caught up on sales. Heavy cows continue in the same position as buffs, and range 10½c. or better as to lots. Extremes keep scarce and in good demand East and West. Current receipts largely grubby last sold at 11½c. and better lots up to 12c., with all No. 1 held from ¼c. to even ½c. higher. Heavy steers range 11@11½c. as to lots on this market and are unchanged. Bulls as to lots 9@9¾c., in car loads small quantities, poor hides, possibly less, around 9¼c. Branded hides are strong in the Southwest for short-haired prime stock and held higher as quality is better. Common lots, mostly long-haired grubby cows, ranged 8½@9c. out of pack.

HORSE HIDES generally quoted \$3.95@ \$4. with bids around \$3.90 for mixed lots.

DRY HIDES.—Short trim range from 20 @22c. as to weights.

CALFSKINS. steady to firm. Outside cities and choice countries together on a strict veal selection are steady at 16½c. last paid, and held at 16¾c. Chicago cities held 16¾@17c., last sales at 17c. for straight runs, and 16½c. for lots on a liberal selection containing outside cities as well, packers last sold on a range of 17@17½c., outside cities quoted 16¼@16¾c., and countries 15¼@16¼c. asked. Kips firm. Country kip 11½@12½c. as to quality, outside price with outside cities included; straight outside cities 12½@13½c. asked; Chicago cities 13½@14c. asked, and packers May held 14@14½c., and Aprils last sold at 13¾c.

SHEEPSKINS.—Packer shearlings are selling 35@40c., the outside price on a selection with short wool out and up to 45c. asked. Poorer stock reported selling down to 30c. Spring lambs last sold at 50c. Wool pelts \$1.10@1.25 for average weight lots, lights down to 95c., heavy average \$1.30@1.35; countries 70@90c., shearlings 15@25c.

New York.

DRY HIDES.—There is nothing doing in either common or River Plate dries with the situation unchanged. The cargo of 1,020 odd Bogotas per "Prinz Sigismund" was for export to Europe, buyers abroad being steadily in the market for these. The balance of the arrival per this vessel consisted about 600 from Colon. The stock of common hides here is variously estimated at from 18,000 and 19,000.

WET SALTED HIDES.—At the weekly auction 4,000 Sansinena steers sold at 14½c., including commissions and freight, and 2,000 cows at 13¼c., a decline of ¼c. on both from the auction of a week ago. From all that can be learned the purchasing is still by Europe and it is reported here that Americans are keeping out of the market.

CITY PACKER HIDES.—Continued activity is reported in May native steers here. One packer sold four cars of May natives at 14c. last obtained, and another packer secured the same figure, possibly about two cars, though the quantity moved by the latter packer is not definitely reported.

COUNTRY HIDES AND CALFSKINS.—Most parties report trade quiet but with a continued demand for extremes which are scarce and consequently very firm. Heavy cows are in principal offering here with most parties quoting about 10¾c., and some down to 10½c. selected for current receipts, and a recent sale of all No. 1 at 11c. Offerings of Pennsylvania buffs are noted at 10¾c., with

others asking up to 11c. New York State late receipts are held from 9¾@10c. flat in straight car lots, and some tanners here say they are disinterested as States run more grubby and for a longer period than hides from other sections. The general tone of the market is reported as keeping strong. Calfskins are strong. Highest prices reported paid thus far for New York cities are \$1.40, \$1.92½ and \$2.30 respectively for the three weights up to 12 lbs., but asking prices are \$1.45, \$1.95 and \$2.35, and May skins are well sold up. The offerings of country skins are small with regular countries \$1.25, \$1.75 and \$2.10 and better lots held higher. Outside cities are ranged \$1.30@1.32½, \$1.80@1.82½ and \$2.15@2.17½, and some asking prices for choice Pennsylvania city butcher skins \$1.35, \$1.85 and \$2.20.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, May 10.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 11½@12c.; 12@14 lbs. ave., 10¾c.; 14@16 lbs. ave., 10¼@10¾c.; 18@20 lbs. ave., 10c. Sweet pickled, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 11½c.; 12@14 lbs. ave., 10¾@10¾c.; 14@16 lbs. ave., 10¼c.; 18@20 lbs. ave., 10c.

Skinned Hams—Green, 14@16 lbs. ave., 11½c.; 16@18 lbs. ave., 11¼c.; 18@20 lbs. ave., 11¼c.; 22@24 lbs. ave., 10¾c. Sweet pickled, 14@16 lbs. ave., 11c.; 16@18 lbs. ave., 11½c.; 18@20 lbs. ave., 11½c.; 22@24 lbs. ave., 10¾c.

New York Shoulders—Green, 10@12 lbs. ave., 7¼c. Sweet pickled, 10@12 lbs. ave., 7¾c.

Picnic Hams—Green, 5@6 lbs. ave., 7½c.; 6@8 lbs. ave., 6¾c.; 8@10 lbs. ave., 6¾c.; 10@12 lbs. ave., 6¾c. Sweet pickled, 5@6 lbs. ave., 7½c.; 6@8 lbs. ave., 6¾c.; 8@10 lbs. ave., 6¾c.; 10@12 lbs. ave., 6¾c.

Clear Bellies—Green, 6@8 lbs. ave., 15½c.; 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 11½c.; 12@14 lbs. ave., 10½c. Sweet pickled, 6@8 lbs. ave., 16c.; 8@10 lbs. ave., 13¾c.; 10@12 lbs. ave., 11½c.; 12@14 lbs. ave., 10½c.

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Chicago Section

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, May 6, averaged 8.56 cents per pound.

The latest fashion, direct from Hegewisch, is that men must wear clothes to match their hair. D'ye think Carl Aldrich dast?

Brief life is here our portion,
Brief sorrow, short-lived care;
A life that knows no ending,
A tearless life is—Where?

The provision market is reported to be making more friends of late, which means that the list is a little higher. "Experting," however, is still a ticklish job.

The white man's hope seems to be as scarce as a holy packer. There's one thing to the packer's credit, anyhow, right or wrong. They haven't caught him with the goods on him yet. It is to law!

When Yamaguchi, of the Japanese, ball team, did something that didn't please Ty Cobb, did Cobb call him Yamaguchi? No, sir! Ty uses shorter, plainer names, so's the bleachers can understand without an interpreter.

"Overcome by the heat," the doctor said when they carried Hull and Oleson into his office. Upon investigation it transpired their collapse was due to overpowering heat, caused by friction, engendered by a Mais motor car, manned by Van Sicken and his equally enthusiastic chauffeur, slamming through the the stockyards air, infesting South Halsted street at the rate of 239 3-5 miles prower. "Prower" in this case is correct, and may mean almost anything.

CUDAHY PACKING CO. REPORT.

The financial report of the Cudahy Packing Company for the fiscal year ending October 29, 1910, has just been made public. Like the reports of other packers, the showing for the past year was not so good in the

way of net profits, because of high live-stock cost and reduced meat demand. In spite of this, however, the company's gross business in all products showed a considerable increase over any previous year.

The gross sales of the company for the fiscal year ended October 29, 1910, were \$93,315,000, compared with sales amounting to \$84,420,000 in the preceding year and \$71,988,000 in 1908. In 1907 the company's total turnover was \$79,886,000. In 1904 the total was \$50,828,000.

The net profits in 1910 were \$1,019,117, as compared with \$2,261,469 in 1909, and \$3,008,755 in 1908. The profits in the last year thus dropped to less than one-half of those in 1909, and were only a little more than one-third of those in 1908. The heavy drop in the net profits in 1910 was due principally to the fact that a large percentage of the company's business is packing hog products. The price of hogs throughout the year made ordinary packing profits impossible.

Following is a summary of the Cudahy Company's income account for the year ended October 29, 1910, and a comparison with the figures of the preceding year:

	1910.	1909.
Profits	\$1,019,117	\$2,261,469
Preferred dividend	120,000	120,000
Balance for common.	\$899,117	\$2,141,469
Common dividends	700,000	1,000,000
Surplus for year.....	\$199,117	\$1,141,469
Previous surplus	3,328,898	2,187,429
Total surplus	\$3,528,015	\$3,328,898

CINCINNATI TRADE BOOMERS.

Hustling for business is the rule of today. In order to enable Cincinnatians to know what other cities are doing in the matter of growth and improvement, as well as to convey to the world what Cincinnati is doing along the same line, about 150 wide-awake Cincinnati business men started May 8 on a

special trade booming trip through southern Ohio, Kentucky and West Virginia. The trip is made in a special train of Pullman dining and sleeping cars, and is arranged on the order of the famous Cincinnati train to the packers' convention, with well-stocked commissary car and Webers celebrated prize band of 60 musicians. The trip will cover about 876 miles, and will be completed in five days. Fifty cities will be visited.

The Cincinnati Butchers' Supply Company, having a great many friends and customers in that territory, will be represented on the trip by its secretary, W. C. Spielman. This will give him an excellent opportunity of meeting face to face men with whom he has corresponded for years, which no doubt will lead to larger business relations hereafter.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, May 11.—Latest market quotations are as follows: 74 per cent. caustic soda, \$1.85@1.90 basis 60 per cent.; 76 per cent. caustic soda, \$1.90@2 basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls., 3c. per lb.; 58 per cent. soda ash, 90c.@\$1 basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4 3/4 c. per lb.; talc, 1 1/4 @ 1 1/2 c. per lb.; silice, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for bbls.; chloride of lime in casks \$1.35, and bbls. \$2 per 100 lbs.; carbonate of potash, 4 1/2 @ 4 3/4 c. per lb.; electrolytic caustic potash, 90@92 per cent., 5 3/4 @ 5 1/2 c. per lb.

Genuine Lagos palm oil in casks, 14/1,800 lbs., 6 3/4 @ 7c. per lb.; prime red palm oil in casks, 6 1/2 @ 6 5/8 c. per lb.; clarified palm oil in bbls., 7 1/2 c. per lb.; palm kernel oil in casks about 1,200 lbs., 8c. per lb.; green olive oil, 80c. per gal.; yellow olive oil, 95c. per gal.; green olive oil foots, 7 3/4 @ 7 1/2 c. per lb.; peanut oil, 70c. per gal.; Ceylon coconut oil, 8 @ 8 1/4 c. per lb.; Cochiti coconut oil, 8 3/4 @ 9c. per lb.; cottonseed oil, 6.40@6.50c. per lb.; Soya bean oil, 7 @ 7 1/4 c. per lb.

Prime city tallow in hhd's., 6c. per lb.; special tallow in tierces, 6 1/2 c. per lb.; oleo stearine, 7 3/4 c. per lb.; house grease, 5 1/2 @ 5 3/4 c. per lb.; brown grease, 5 1/4 @ 5 3/4 c. per lb.; yellow packer's grease, 5 1/2 @ 5 3/4 c. per lb.

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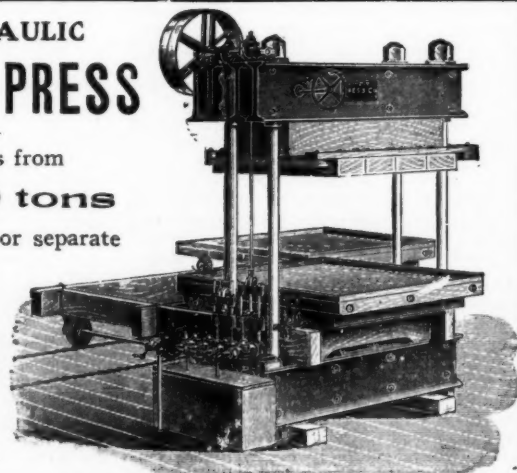
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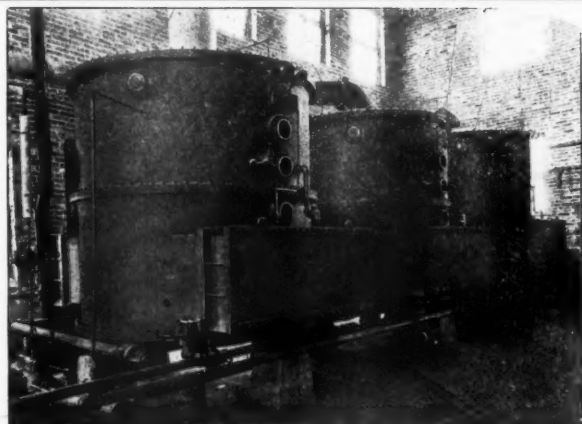
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CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, May 1	21,066	1,224	57,415	24,839
Tuesday, May 2	2,310	4,311	11,819	16,606
Wednesday, May 3	17,262	3,223	28,717	22,284
Thursday, May 4	6,105	2,909	26,515	13,907
Friday, May 5	1,261	756	19,472	5,805
Sat., May 6	200	10	10,000	1,000

Total this week	48,804	12,433	153,938	84,501
Previous week	47,980	15,904	146,470	72,625
Cor. week 1910	45,418	18,174	88,350	54,961
Cor. week 1909	46,905	13,543	120,068	47,222

SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, May 1	6,344	2	13,005
Tuesday, May 2	2,688	22	1,852
Wednesday, May 3	5,756	46	6,904
Thursday, May 4	3,444	40	6,420
Friday, May 5	1,103	192	4,754
Saturday, May 6	100	10	3,000

Total this week	19,435	312	35,941
Previous week	21,027	194	32,280
Cor. week 1910	17,553	243	23,193
Cor. week 1909	19,733	435	29,700

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to May 6, 1911	950,708	2,665,696	1,460,549
Same period, 1910	962,669	1,937,724	1,048,226

Combined receipts of hogs at eleven points:

Week ending May 6, 1911	492,000
Week previous	505,000
Year ago	311,000
Two years ago	452,000
Total year to date	5,515,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to May 6, 1911	111,300	392,500	183,400
Week ago	113,300	424,600	200,200
Year ago	127,300	229,500	134,000
Two years ago	130,900	345,100	100,800

CHICAGO PACKERS' HOG SLAUGHTER.

	Week ending May 6, 1911:
Armour & Co.	31,000
Swift & Co.	21,900
S. & S. Co.	16,900
Morris & Co.	9,700
Anglo-American	5,600
Boyd-Lanham	5,600
Hammond	6,700
Western P. Co.	6,800
Boore & Co.	3,800
Roberts & Oake	3,800
Miller & Hart	2,500
Independent P. Co.	2,300
Brennan P. Co.	3,200
Others	6,300

Totals	122,300
Previous week	118,700
Year ago	63,800
Two years ago	91,200
Total year to date	2,063,600
Same period last year	1,531,900

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week	\$5.85	\$5.59	\$4.15	\$5.80
Previous week	5.80	6.09	3.95	5.20
Cor. week 1910	7.35	9.44	7.25	8.55
Cor. week 1909	6.40	7.26	6.05	8.35
Cor. week 1908	6.55	5.61	5.10	7.15

CATTLE.

Good to prime heaves	\$5.75@6.50
Fair to good heaves	5.25@5.75
Common to fair heaves	4.75@5.25
Inferior killers	4.00@4.75
Fair to fancy yearlings	5.70@6.75
Good to choice cows	4.00@5.50
Canner bulls	2.50@3.35
Common to good calves	5.25@6.00
Good to choice vealers	6.00@6.90
Heavy calves	4.50@5.00
Feeding steers	4.50@5.60
Stockers	3.25@3.50
Medium to good beef cows	3.50@4.35
Common to good cutters	3.00@3.35
Inferior to good canners	2.35@2.85

Fair to choice heifers	4.25@5.50
Butcher bulls	4.75@5.25
Bologna bulls	4.00@4.60

HOGS.

Prime heavy butchers, 240 to 300 lbs.	\$5.85@6.00
Prime, heavy, 300 to 400 lbs.	5.80@5.90
Choice light butchers, 190 to 230 lbs.	6.00@6.15
Heavy packing, 280 lbs. and up.	6.75@6.85
Choice to light, 160 to 190 lbs.	6.00@6.20
Light mixed, 200 lbs. and up.	6.85@6.95
Mixed packing, 200 lbs. and up.	5.80@5.90
Rough heavy packing	5.60@5.75
Pigs, 110 lbs. to 140 lbs.	5.50@6.10
Pigs, 110 lbs. and under	5.00@5.50
Boars	3.00@4.25
*Stags	5.75@6.25

*All stags subject to 80 lbs. dockage.

SHEEP.

Feeding and breeding ewes	\$3.00@4.00
Fed western lambs	5.25@6.35
Native ewes	3.25@4.25
Native lambs	4.75@6.35
Colorado shorn lambs	4.90@5.50
Colorado wool lambs	5.50@6.35
Shorn lambs	4.75@5.65
Fed western wethers	4.15@4.50
Shorn wethers	3.75@4.50
Feeding yearlings	4.35@4.85
Fed yearlings	4.25@5.00
Heavy yearlings	4.00@4.25
Shorn yearlings	4.25@4.50

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, MAY 6, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	\$15.80	\$15.82½	\$15.80	\$15.82½
July	14.87½	14.92½	14.85	14.92½
September	14.80	14.85	14.75	14.80
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.02½	8.07½	8.02½	8.07½
July	8.12½	8.17½	8.12½	8.17½
September	8.00	8.05	8.00	8.05
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	7.87½	7.92½	7.87½	7.92½
July	7.85	7.90	7.82½	7.87½
September	7.85	7.90	7.82½	7.87½

MONDAY, MAY 8, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	16.07½	16.40	16.07½	16.40
July	15.10	15.15	15.07½	15.07½
September	14.80	14.85	14.75	14.80
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.07½	8.12½	8.07½	8.10
July	8.15	8.17½	8.12½	8.15
September	8.22½	8.27½	8.22½	8.25
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	8.02½	8.07½	8.02½	8.05
July	8.02½	8.07½	8.02½	8.05
September	8.00	8.00	7.97½	7.97½

TUESDAY, MAY 9, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	16.25	16.30	16.25	16.30
July	15.05	15.10	14.92½	15.02½
September	14.80	14.85	14.75	14.80
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.00	8.05	7.95	8.00
July	8.15	8.15	8.05	8.05
September	8.25	8.25	8.12½	8.12½
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	8.05	8.10	8.05	8.10
July	8.05	8.05	7.92½	7.95
September	7.97½	7.97½	7.87½	7.87½

WEDNESDAY, MAY 10, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	16.40	16.75	16.40	16.40
July	15.02½	15.15	15.00	15.15
September	14.80	14.85	14.75	14.80
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.02½	8.12½	8.02½	8.12½
July	8.12½	8.20	8.10	8.20
September	8.20	8.20	8.10	8.20
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	8.20	8.20	8.10	8.20
July	7.95	8.05	7.92½	7.95
September	7.87½	7.95	7.85	7.95

THURSDAY, MAY 11, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	16.75	17.50	16.75	17.45
July	15.15	15.27	15.15	15.27
September	14.00	14.00	13.97	14.00
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.07	8.20	8.07	8.12
July	8.13	8.20	8.12	8.17
September	8.22	8.30	8.20	8.25
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	8.20	8.40	8.35	8.35
July	8.07	8.10	8.05	8.07
September	8.00	8.05	8.00	8.02

FRIDAY, MAY 12, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May	17.45	17.45	16.00	16.00
July	15.15	15.15	15.00	15.07½
September	14.50	14.50	14.37½	14.37½
LARD—(Per 100 lbs.)—	Open.	High.	Low.	Close.
May	8.20	8.25	8.15	8.12½
July	8.25	8.25	8.15	8.17½
September	8.30	8.30	8.30	8.25
RIBS—(Boxed, 25c. more than loose)—	Open.	High.	Low.	Close.
May	8.20	8.20	8.12½	8.17½
July	8.10	8.10	7.97½	7.97½
September	8.02½	8.02½	7.95	7.97½

†Bld. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast	12½@22
Native Sirloin Steaks	14@22
Native Porterhouse Steaks	20@28
Native Pot Roasts	10@14
Rib Roasts from light cattle	10@12½
Beef Stew	10@12½
Boneless Corned Briskets, Native	12½@12½
Corned Rumps, Native	10@12½
Corned Ribs	10@12½
Corned Flanks	10@12½
Round Steaks	14@20
Round Roasts	12½@18
Shoulder Steaks	14@14
Shoulder Roasts	12½@14
Shoulder Neck End, Trimmed	12@12
Rolls Roast	10@12½

Lamb.

Hind Quarters, fancy	16@18
Fore Quarters, fancy	10@15
Legs, fancy	18@20
Stew	10@12½
Chops, shoulder, per lb.	14@14
Chops, rib and loin, per lb.	20@22
Chops, Frenched, each	10@12½

Mutton.

Legs	@14
Stew	@5
Shoulders	@8
Hind Quarters	@13
Fore Quarters	@10
Rib and Loin Chops	@16
Shoulder chops	@12½

Pork.

Pork Loin	@13½
Pork Chops	@15
Pork Shoulders	@10
Pork Tenders	@35
Pork Butts	@12½
Spare Ribs	@10
Hocks	@10
Pigs' Heads	@8
Leaf lard	@10

Veal.

Hind Quarters	16@18
Fore Quarters	10@12½
Legs	16@20
Breasts	12½@15
Shoulders	14@16
Cutlets	20@28
Rib and Loin Chops	16@20

Butchers' Offal.

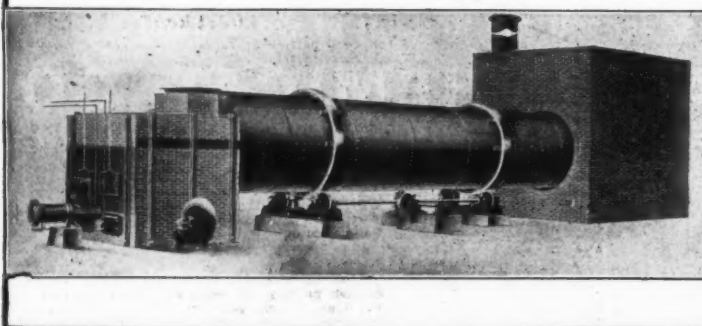
Suet	@9
Tallow	@4
Bones, per cwt.	@11.00
Calfskins, 8 to 15 lbs.	@15½
Calfskins, under 8 lbs. (deacons)	@66

AUTOMATIC
IMPROVED

TANKAGE PRESSES AND DRYERS

Economical Efficient
Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
OFFSET COST TO INSTALLFor Tankage, Blood, Bone, Fertilizer, all Animal and
Vegetable Matter. Installed in the largest packing-
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co.
68 William St., - - New York

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	10% @ 11
Native steers, medium	9% @ 10
Heifers, good	8% @ 10
Cows	7% @ 8 1/2
Hind Quarters, choice	@ 12
Fore Quarters, choice	@ 7 1/2

Beef Cuts.

Cow Chucks	@ 6
Steer Chucks	6 1/2 @ 7
Boneless Chucks	@ 7 1/2
Medium Plates	@ 5 1/2
Steer Plates	@ 5 1/2
Cow Rounds	@ 8
Steer Rounds	8 1/2 @ 9 1/2
Cow Loins	10 1/2 @ 11
Steer Loins, Heavy	@ 15
Beef Tenderloins, No. 1	@ 25
Beef Tenderloins, No. 2	@ 19
Strip Loins	8 1/2 @ 9
Shoulder Clods	11 @ 11 1/2
Rolls	8 1/2 @ 9
Rump Butts	9 1/2 @ 11
Trimblings	@ 7
Shank	@ 5 1/2
Cow Ribs, Common, Light	@ 8 1/2
Cow Ribs, Heavy	@ 10
Steer Ribs, Light	@ 10 1/2
Steer Ribs, Heavy	@ 11
Loin Ends, steer	@ 10
Loin Ends, cow	@ 9
Hanging Tenderloins	@ 9
Flank Steak	9 1/2 @ 12 1/2
Hind Shanks	@ 4

Beef Offal.

Livers	@ 5
Hearts	@ 5
Tongues	18 @ 14
Sweetbreads	@ 21
Ox Tail, per lb.	@ 5
Fresh Tripe, plain	@ 4
Fresh Tripe, H. C.	@ 5 1/2
Brains	@ 5
Kidneys, each	@ 7

Veal.

Heavy Carcass Veal	@ 10
Light Carcass	@ 9
Good Carcass	@ 11
Good Saddles	@ 14
Medium Racks	@ 10 1/2
Good Racks	@ 11

Veal Offal.

Brains, each	@ 4
Sweetbreads	@ 50
Flukes	@ 30
Heads, each	@ 15

Lambs.

Medium Caul	@ 10
Good Caul	@ 10 1/2
Round Dressed Lambs	@ 11 1/2
Saddles, Caul	@ 13 1/2
R. D. Lamb Racks	@ 8
Caul Lamb Racks	@ 8
R. D. Lamb Saddles	@ 8
Lamb Fries, per pair	@ 14 1/2
Lamb Tongues, each	@ 4
Lamb Kidneys, each	@ 2

Mutton.

Medium Sheep	9 1/2 @ 10
Good Sheep	@ 10 1/2
Medium Saddles	@ 12 1/2
Good Saddles	@ 13 1/2
Good Racks	@ 7
Medium Racks	@ 5 1/2
Mutton Legs	@ 13
Mutton Loins	@ 8
Mutton Stew	@ 5
Sheep Tongues, each	@ 3
Sheep Heads, each	@ 5

Fresh Pork, Etc.

Dressed Hogs	@ 12
Pork Loins	@ 10 1/2
Leaf Lard	@ 8
Tenderloins	@ 24
Spare Ribs	@ 7
Butts	@ 8
Hocks	@ 8
Trimblings	@ 4 1/2
Extra Lean Trimblings	@ 8
Tails	@ 6 1/2
Knobs	@ 4
Pigs' Feet	@ 3
Pigs' Heads	@ 6
Blade Bones	@ 8 1/2
Blade Meat	@ 9 1/2
Cheek Meat	@ 2
Hog livers, per lb.	@ 2
Neck Bones	@ 2
Skinless Shoulders	@ 7 1/2
Pork Hearts	@ 3 1/2
Pork Kidneys, per lb.	@ 3 1/2
Pork Tongues	@ 12
Slip Bones	@ 5
Tail Bones	@ 6 1/2
Brains	@ 5
Backfat	@ 8 1/2
Hams	@ 13 1/2
Calas	@ 10 1/2
Belies	@ 13
Shoulders	@ 7 1/2

SAUSAGE.

Columbia Cloth Bologna	@ 7 1/2
Bologna, large, long, round, in casings	@ 7 1/2
Choice Bologna	@ 9 1/2
Viennas	@ 10

Frankfurters	@ 10
Blood, Liver and Headcheese	@ 8
Tongue	@ 12 1/2
Minced Sausage	@ 10
Luncheon Sausage, cloth paraffine	@ 12
New England Sausage	@ 12 1/2
Compressed Luncheon Sausage	@ 12
Special Compressed Ham	@ 10
Berliner Sausage	@ 10
Boneless Butts in casings	@ 18
Oxford Butts in casings	@ 13 1/2
Polish Sausage	@ 9
Garlic Sausage	@ 9
Country Smoked Sausage	@ 9
Farm Sausage	@ 13
Pork Sausage, bulk or link	@ 8 1/2
Pork Sausage, short link	@ 9 1/2
Boneless Pigs' Feet	@ 7 1/2
Hams, Bologna	@ 11

Summer Sausage.

Best Summer, H. C. Medium Dry	@ 24
German Salami, Medium Dry	@ 20
Italian Salami	@ 24 1/2
Holsteiner	@ 14 1/2
Mettwurst, New	@ 17
Farmer	@ 17
Monarque Cervelat, H. C.	@ 19 1/2

Sausage in Oil.

Smoked Sausage, 1-50	\$5.00
Smoked Sausage, 2-20	4.50
Bologna, 1-50	4.75
Bologna, 2-20	4.25
Frankfurt, 1-50	5.00
Frankfurt, 2-20	4.50

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$9.00
Pickled Plalo Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	15.00
Pickled Pigs' Snouts, in 200-lb. barrels	18.00
Lamb Tongues, Short Cut, barrels	32.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.95
2 lbs., 1 or 2 doz. to case	3.65
6 lbs., 1 doz. to case	14.50
14 lbs., 1/2 doz. to case	32.00

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	Per doz. \$2.25
2-oz. jars, 1 doz. in box	3.35
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	@ 15.00
Plate Beef	@ 14.00
Prime Mess Beef	@ 14
Extra Mess Beef	@ 14
Beef Hams (250 lbs. to bbl.)	@ 15.00
Rump Butts	@ 15.00
Mess Pork, new	@ 16.50
Clear Fat Backs	@ 16.25
Family Back Pork	@ 18.00
Bean Pork	@ 12.50

LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 10 1/2
Pure lard	@ 8
Lard, substitutes, tcs.	@ 8
Lard, compound	@ 7 1/2
Cooking oil, per gal., in barrels	@ 55
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.	

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 19 1/2
Cooks' and bakers' shortening, tubs	13 @ 14

DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)

Clear Bellies, 14@16 avg.	@ 11
Clear Bellies, 18@20 avg.	@ 10
Rib Bellies, 18@20 avg.	@ 10
Fat Bucks, 12@14 avg.	@ 7 1/2
Regular Plates	@ 7
Short Clears	@ 7
Butts	@ 6 1/2
Bacon meats, 1/4 c. to 1 c. more.	

WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 15 1/2
Hams, 16 lbs., avg.	@ 13 1/2
Skinless Hams	@ 14 1/2
Calas, 4@6 lbs., avg.	@ 9 1/2
Calas, 6@12 lbs., avg.	@ 9 1/2
New York Shoulders, 8@12 lbs., avg.	@ 12
Breakfast Bacon, fancy	@ 23 1/2
Wide, 10@12 avg., and strip, 5@6 avg.	@ 16
Wide, 6@8 avg., and strip, 3@4 avg.	@ 19
Rib Bacon, wide, 8@12, strip, 4@6 avg.	@ 14
Dried Beef Sets	@ 18
Dried Beef Insides	@ 18 1/2
Dried Beef Knuckles	@ 18 1/2
Dried Beef Outsides	@ 17 1/2
Regular Boiled Hams	@ 18
Smoked Boiled Hams	@ 19
Boiled Calas	@ 14
Cooked Loin Rolls	@ 20
Cooked Rolled Shoulder	@ 14

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Rounds, per set	@ 15
Export Rounds	@ 21
Middles, per set	@ 20
Beef bungs, per piece	@ 8
Beef weasands	@ 7 1/2
Beef bladders, medium	@ 28
Beef bladders, small, per doz.	@ 30
Hog casings, free of salt	@ 70
Hog middles, per set	@ 10
Hog bungs, export	@ 15
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 4
Imported wide sheep casings	@ 90
Imported medium wide sheep casings	@ 80
Imported medium sheep casings	@ 70
Hog stomachs, per piece	@ 3 1/2

FERTILIZERS.

Dried blood, per unit	@ 2.92 1/2
Hoof meal, per unit	@ 2.70
Concentrated tankage	@ 2.65
Ground tankage, 12%	@ 2.60 and 10c.
Ground tankage, 11%	@ 2.60 and 10c.
Ground tankage, 10%	@ 2.57 1/2 and 10c.
Crushed tankage, 9 and 20%	@ 2.35 and 10c.
Ground tankage, 6 and 35%	20.00 @ 20.50
Ground raw bone, per ton	26.00 @ 28.50
Ground steam bone, per ton	18.00 @ 18.50
Unground tankage, per ton less than ground	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	275.00 @ 300.00
Horns, black, per ton	30.00 @ 35.00
Horns, striped, per ton	40.00 @ 48.00
Horns, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 50-52 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs., av., per ton	92.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

LARD.

Prime steam, cash	@ 8.05
Prime steam, loose	@ 7.60
Leaf	@ 7.50
Compound	7 @ 7 1/2
Neutral lard	8% @ 8 1/2

STEARINES.

Prime oleo	7 1/4 @ 7 1/2
Oleo No. 2	@ 7
Mutton	@ 7
Tallow	6% @ 6 1/2
Grease, yellow	5 1/2 @ 5 1/2
Grease, A white	5% @ 6

OILS.

Lard oil, extra, winter strained, tierces	71 @ 73
Extra No. 1 lard oil	59 @ 60
No. 1 lard oil	56 @ 57
No. 2 lard oil	54 @ 55
Oleo oil, extra	8 @ 8 1/2
Oleo oil, No. 2	8 @ 7 1/2
Oleo stock	7 @ 7 1/2
Neatsfoot oil, pure, bbls.	68 @ 70
Acidless tallow oil, bbls.	60 @ 61
Corn oil, loose	5.20 @ 5.30

TALLOW.

Edible	6% @ 6 1/2
Prime city	6 1/2 @ 6 1/2
No. 1 Country	5% @ 6
Packers' prime	6 1/4 @ 6 1/2
Packers' No. 1	5% @ 5 1/2
Packers' No. 2	5 1/4 @ 5 1/2
Renderers' No. 1	5% @ 5 1/2

GREASES.

White, choice	6 @ 6 1/2
White, "A"	5 1/2 @ 5 1/2
White, "B"	5 1/2 @ 5 1/2
Bone	5% @ 5 1/2
House	5 1/4 @ 5 1/2
Yellow	5 1/2 @ 5 1/2
Brown	4 1/2 @ 5
Glue Stock	5 1/4 @ 5 1/2
Garbage grease	4% @ 4 1/2

COTTONSEED OILS.

P. S. Y., loose	43 1/2 @ 44
P. S. Y., soap grade	@ 43 1/2
Soap stock, bbls., concn., 62@65 f. a.	3 @ 3 1/2
Soap stock, loose, reg., 50% f. a.	1% @ 1 1/2

COOPERAGE.

Ash pork barrels	85 @ 87
Oak pork barrels	90 @ 92
Lard tierces	1.25 @ 1.27 1/2

CURING MATERIALS.

Refined saltpetre	4% @ 6 1/2
Boracic acid, crystal to powdered	7 @ 7 1/2
Borax	3% @ 4

Sugar—

White, clarified	@ 4 1/2
Plantation, granulated	@ 5
Yellow, clarified	@ 4 1/2

Salt—

Ashton, in bags, 224 lbs.	\$2.25
Engish packing, in bags, 224 lbs.	1.48
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x@3x	1.40

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, May 10.

Another moderate run of 21,304 cattle on Monday again met with strong demand, many sales showing 10c. advance over the previous Wednesday, and almost everything looked 15c. higher than Monday a week ago. The receipts, while of moderately good quality, did not contain as many prime cattle as a week ago, best on sale being one load averaging 1,541 lbs. at \$6.45, while a sprinkling of prime beefs of all weights sold from \$6.25@6.40, and most of the choice 1,200 @1,450-lb. steers sold from \$6@6.25, including a fair sprinkling of prime yearlings. Medium to good cattle went from \$5.75@6, with fair to medium kinds from \$5.50@5.75. Short-fed, light weight killers sold from \$5.25@5.50, with tail-end light cattle down around 5c. Tuesday's receipts of 2,626 cattle consisted largely, as usual, of stockers, feeders and butcher stuff, and the moderate supply of steer cattle on sale met with a fully steady demand. Wednesday (today) receipts are estimated at 19,000 cattle, and while a few prime handy-weights and fancy heavy beefs sold steady the general market ruled very low, with most sales showing 10c. decline; in fact, some heavy cattle, of which there is a liberal supply, look 10@15c. lower.

The percentage of butcher stuff in Monday's run of 21,300 cattle was quite moderate, and the trade ruled active and strong with everything in the she stuff line, except canners and cutters, showing 10@15c. advance, putting the bulk of the better grades of cows and heifers 35c. per cwt. higher than the "low time" a few weeks ago. Canners and cutters met with a little better demand, but were not quotably higher. The trade on bulls was a little irregular, bolognas being the weakest sellers, while the choice grades of handy-weight butcher and export bulls held about steady. The bulk of the choice veal calves sold \$6.60@6.85, but the trade closed weak and lower. Tuesday's receipts of calves were heavy, being estimated at 7,500 head, and the trade ruled 25@50c. lower than last week's close. Wednesday (today) the percentage of butcher stuff in the receipts is again very moderate, and while the trade is slow there is no quotable decline, and an early clearance was made at prices fully as good as the best time this week.

Hog situation is somewhat higher, owing chiefly to moderate supplies. Receipts today, 24,000; market ruling about 5c. lower; bulk of the medium and heavy butchers selling \$5.90@6; light butchers, \$6.10@6.15; good to choice light, \$6.15@6.25. It looks like a moderate run and a steady market the rest of this week, but we expect a pretty heavy run again next Monday. Think there are plenty of hogs to supply the demand, and do not believe that prices will make any permanent advance for a few weeks yet; in fact, we are likely to see another decline just as soon as runs increase, but feel that prices will not go any lower than they did last week.

Trade today (Wednesday) is fully 10c. higher on both sheep and lambs, and the demand good. We will soon get liberal receipts of grass stuff and Southern lambs. We quote: Woolled stock—Wethers, \$4.60@5; ewes, \$4.40@4.75; best lambs, \$6.25@6.60; cull lambs, \$5@5.50. Clipped stock—Good to choice wethers, \$4.35@4.60; fat ewes, \$4.15@4.50; good to choice yearlings, \$4.75@5; fat medium weight lambs, \$3.50@3.80; fat heavy lambs, \$4.65@5; culls and common lambs, \$4@4.50.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., May 10.

Last week's advance in cattle prices had a noticeable effect in receipts of cattle this week as compared with last, the attractive

market conditions starting quite a liberal run of stuff from the country, affording an ample supply of all classes of cattle. Monday's market on a large aggregate of native beefs was for the most part fully as good as prevailed at the close of last week, which was the high point of several weeks' trade. Steers weighing 1,035 lbs. topped at \$6.25, quite a string varying from 900 to 1,300 lbs. bringing \$6@6.15. Two loads of heifers weighing 712 lbs. brought the highest price of the year, \$6.75. Bulk of heifers and mixed lots weighed 600 to 800 lbs. and brought \$5.50@6.25. No toppe steers here today (Wednesday), fairly good fat yearlings to 1,200@1,350-lb. weight bringing \$5.80@6, the latter the top for the day. Decline on heifers and mixed butcher lots this week amounts to about the advance realized last week, and puts the market on this stuff back to its level of two weeks ago. Vealers topped today \$7.75, the high point for several weeks being reached last Friday with a sale of \$8.50.

Hog receipts so far this week number 32,000 head. The top today of \$6.25 is 15c. higher than the top of a week ago, the bulk of sales also showing a 10@15c. advance at \$6@6.17½. Shippers and butchers are lively competitors for the good hogs weighing around 150@200 lbs., these today bringing \$6.15@6.25. Packers purchased their hogs at \$5.75@6.05.

Lamb receipts so far total 8,700 head, as compared with 10,700 for the same period last week. Fair quality Western muttons topped so far at \$4.40, other common natives and Westerns bringing \$4@4.35. Colorado lambs topped at \$6, though choice kinds would bring \$6.25 or better. Clipped Colorado lambs brought \$3.45 today.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, May 9.

The run here last week was less than twenty-five thousand head for the week, the smallest total since last summer, and it put a new face on the market. Buyers were out early yesterday, to get a few to start killing gangs, but this was a confession that cattle were needed. Top cattle brought \$6@6.10 yesterday and today, both steers and heifers, strictly prime steers worth up to \$6.25, bulk of steers \$5.40@6, cows \$3.75@5.25, heifers \$4.75@6.05, bulls \$4@5.25, calves \$4.50@7, stockers \$5@5.80, feeders \$5.25@5.70.

The good run of 21,000 hogs here today was eagerly taken at strong to 5c. higher prices. Shippers and local killers all took a hand, and the market grew stronger as the session progressed. Present prices are low enough to stimulate consumption to the greatest demand it has shown in two years, and packers are stocking up their cellars also. All kinds are selling pretty close together, bulk today at \$5.85@5.97½, top \$6.

Sheep and lambs are selling stronger this week, prices up 10@15c. for the two days. Runs are moderate, 7,000 here today, and the market is capable of handling more than this. Texas and Arizona are well represented this week, Texas wethers at \$4.25, Arizona wethers at \$4.30, Arizona spring lambs today at \$6.35. Colorado has sent in five cars this week, containing lambs at \$5.90@6.15 mostly, some lower grade lambs down to \$5.60, clipped lambs at \$5@5.25. Goats are going to the country freely at \$3@3.40.

Sales to local killers last week were as follows:

	Cattle	Hogs	Sheep
Armour	3,454	17,729	11,000
Fowler	1,230	13,740	2,412
S. & S.	2,803	10,900	4,147
Swift	4,108	12,917	8,845
Cudahy	2,238	8,694	4,588
Morris & Co.	3,195	8,979	3,178
Butchers	150	27	22
Total	17,178	72,986	34,192

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, S. Omaha, May 9.

Receipts of cattle have been about up to the average for this time of the year and the quality of the offerings has never been better. Good, finished heavy steers have been very much in evidence, and probably for this very reason all classes of buyers have been favoring the lighter cattle. Values of good light and handy weight beefs as well as the really choice heavy cattle advanced 10@15c. last week, and the advance has been well sustained so far this week. On the other hand, the plain, heavy and short fed grades have shown very little improvement and are still rather slow and unsatisfactory sellers. The range for beef steers is practically \$5@6.10, with the bulk of the 1,000 to 1,400-pound beefs at \$5.40@5.85. Cows and heifers are in good demand and quotably steady at the wide range of \$2.75@5.75, the bulk of the fair to good butcher and beef stock going at \$4.25@5. Veal calves are about a quarter higher than a week ago, and bulls, stags, etc., generally a few points lower.

Owing to the rush of corn planting there has been a let up in receipts of hogs and the market has recovered some of the ground recently lost. Butcher and bacon hogs still command a good premium, and big, rough, heavy loads are hard to move, although the range of prices is not very wide and quality is more of a consideration with buyers than weight. With about 10,000 hogs here today the market was steady to 5c. higher. Tops brought \$7.90 as against \$5.90 on last Tuesday, and the bulk of the arading was at \$5.75@5.85, as against \$5.65@5.85 a week ago.

There has been somewhat of a revival of interest in the market for fat sheep and lambs, and prices are in the neighborhood of 15@25c. higher than a week or ten days ago. Supplies have been moderate and a large share of the receipts have been shorn. Woolled stock commands a 50@75c. premium. Woolled lambs are quoted at \$5.25@6.25; yearlings, \$4.40@4.90; wethers, \$4.10@4.60, and ewes, \$3.50@4.40.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., May 9.

Compared with a week ago there is a 10 to 15 cent advance on practically all grades of killing cattle, but with the heavy steers not getting as favorable notice as do the light and medium weights. The proportion of the stock has not been so large, and the market is showing about the same improvement as is noted in steers. Calves are 50 cents higher. The bulk of fat steers are selling at \$5.50 to \$5.85, with top kinds quotable above the \$6 notch. Bulk of fat heifers and mixed yearlings \$5.35 to \$5.75, fat cows, \$4.50 to \$5.25.

In the hog trade there is also an indication that low spot for the present may have been seen, although it will not do to bank heavily on appearances at this time. However, it is a time of year for the market to show a falling off in supply. Prices today are a shade higher than a week ago, with tops selling at \$6 and the bulk \$5.85 to \$5.95.

Some grass sheep are beginning to come from the southwest and the fed stock is running low. The grass stock is selling at quite fair prices. Woolled lambs are worth from \$5.65 to \$6.05, and clipped lambs \$5 to \$5.25. Grass wethers from Arizona sold \$4 to \$4.30.

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO MAY 10, 1911.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York	1,015	30	3,614
Boston	701	507	—
Philadelphia	415	—	—
St. Johns	716	—	—
Exports to:			
London	1,711	—	2,970
Liverpool	1,116	507	644
Bermuda and West Indies	20	30	—
Totals to all ports	2,847	537	3,614
Totals to all ports last week	3,155	2,929	3,584

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, May 12.—Market steady. Western steam, \$8.40; Middle West, \$8.25@8.35; city steam, \$8; refined Continent, \$8.60; South American, \$9.55; Brazil, kegs, \$10.55; compound, 7@7½c.

Liverpool Products Markets.

Liverpool, May 12.—(By Cable.)—Beef, extra India mess, 80s. 3d. Pork, prime mess, 75s.; shoulders, 36s. 6d.@38s.; hams, 53@57s. Bacon, Cumberland cut, 49s.; long clear, 51s.; bellies, 51s. Tallow, prime city, 29s. 10½d.; choice, 31s. Turpentine, 53s. 6d. Rosin, common, 17s. 6d. Lard, spot prime Western, 42s. 3d.; American refined in pails, 43s.; 28-lb. blocks, 41s. 9d. Lard, Hamburg, 40¾ marks. Cheese, Canadian, finest white new, 58s. Tallow, Australian (London), 30s. 6d.@35s.

Hull and Marseilles Oils.

Hull, May 12.—Cottonseed oil, crude, spot, 24s. 6d.; refined, May-August, 26s. 6d. Soya bean oil, 27s. 1½d.

Marseilles, May 12.—Sesame oil, fabrique, 65 francs; edible, 88 francs. Copra, fabrique, 84½ francs; edible, 100½ francs. Peanut, fabrique, 65¾ francs; edible, 90 francs.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market opened firm on an advance of hogs, but reacted on a break in May pork, which lost part of the advance of Thursday.

Tallow.

There is a very quiet market in tallow with prices only about steady.

Oleo and Lard Stearine.

Prices are a little firmer with reports of a better trade in compound lard. Oleo stearine was quoted at 7½c. Lard stearine, 9½c.

Cottonseed Oil.

The market was active and strong, with good buying on a further advance in crude oil at the South.

Market closed firm, on reports of higher crude at the South, with some evidence of a slight improvement in grease circles. Refiners appeared to be buying. Sales, 17,700 bbls. Spot oil, \$6.28@6.45. Crude prompt, all sections, \$5.34@5.40. Closing quotations on futures: May, \$6.30@6.35; June, \$6.35@6.37; July, \$6.40@6.41; August, \$6.45@6.46; September, \$6.42@6.43; October, \$6.07@6.10; November, \$5.83@5.84; December, \$5.81@5.82; good off oil, \$6.10@6.35; off oil, \$6.10@6.35; winter oil, \$6.35@7.00; summer white, \$6.35@6.75.

FRIDAY'S LIVESTOCK MARKETS.

Chicago, May 12.—Market generally 10c. higher; quality good; bulk of prices, \$6.05@6.20; mixed and butchers', \$5.95@6.32½; heavy \$5.80@6.20; rough, \$5.80@5.95; Yorkers, \$6@6.40; cattle market steady; heaves, \$4.95@6.45; cows and heifers, \$2.40@5.65; Texas steers, \$4.60@5.60; stockers and feeders, \$4@5.65; Westerns, \$4.80@5.60. Sheep market steady; natives, \$3@4.80; Western, \$3.50@4.80; yearlings, \$4.60@5.60; lambs, \$4.50@6.65.

Kansas City, May 12.—Hogs 10c. higher, at \$5.60@6.15.

St. Louis, May 12.—Market higher, at \$6.05@6.35.

Cleveland, May 12.—Hog market strong, at \$6.10@6.45.

Indianapolis, May 12.—Hogs higher, at \$6.20@6.50.

Milwaukee, May 12.—Hogs quoted \$5.80@6.30.

Pittsburg, May 12.—Hogs active, at \$6.25@6.60.

East Buffalo, May 12.—Market opened with 7,200 on sale; market steady, at \$6.40@6.55.

Louisville, May 12.—Hog market steady, at \$6.25.

Omaha, May 12.—Hogs 5c. higher, at \$5.70@6.00.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, May 11.—The option market for lard has been somewhat stronger this week on account of the hog arrivals being, during a few days, somewhat lighter than they were in the preceding week; so for the time being the lard market is somewhat firmer, which has helped the entire provision list, in which there is at the moment a strong undertone. Business has been done in neutral lard at slightly higher prices than last week, and in extra oleo oil at more money than the previous week; but the higher prices slacken the inquiries for these goods. There is a fair business doing with Europe in butter oil, but the quantities which they are buying are not big.

RECEIPTS AT CENTERS

SATURDAY, MAY 6, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	200	900	500
Kansas City	100	2,500	
Omaha	500	5,991	
St. Louis	250	13,216	300
St. Joseph	200	3,000	500
Sioux City	100	2,800	
St. Paul	300	2,200	
Oklahoma City	100	500	
Fort Worth	200	1,000	
Milwaukee		1,398	
Peoria		500	
Indianapolis	200	3,000	1,000
Pittsburg	100	3,000	
Cincinnati	12	3,068	11
Cleveland	60	1,500	2,000
Buffalo	100	3,000	3,000
New York	1,322	1,890	6,776

MONDAY, MAY 8, 1911.

Chicago	21,000	37,085	25,000
Kansas City	7,000	10,253	14,000
Omaha	3,800	3,925	3,800
St. Louis	3,800	6,340	3,800
St. Joseph	1,500	4,000	500
Sioux City	1,800	2,500	
St. Paul	1,500	2,900	200
Oklahoma City	100	600	
Fort Worth	2,400	1,000	1,100
Milwaukee		4,143	
Peoria		1,200	
Indianapolis	450	1,500	
Pittsburg	2,000	10,000	7,000
Cincinnati	1,543	4,012	261
Cleveland	600	2,500	3,600
Buffalo	3,500	13,000	21,000
New York	3,943	11,700	12,518

TUESDAY, MAY 9, 1911.

Chicago	3,000	13,358	14,000
Kansas City	10,000	21,069	12,000
Omaha	3,500	10,055	8,700
St. Louis	4,500	11,091	2,500
St. Joseph	2,500	6,500	1,500
Sioux City	1,500	4,000	
St. Paul	1,700	5,100	1,100
Oklahoma City	250	1,400	
Fort Worth	1,400	1,500	100
Milwaukee		5,359	
Peoria		900	
Indianapolis	1,250	5,000	
Pittsburg		2,500	2,000
Cincinnati	69	1,622	15
Cleveland	200	1,500	200
Buffalo	150	800	1,000
New York	432	2,728	3,196

WEDNESDAY, MAY 10, 1911.

Chicago	18,000	23,411	18,000
Kansas City	7,500	19,920	12,000
Omaha	4,100	10,975	6,100
St. Louis	3,500	15,130	2,500
St. Joseph	3,000	5,500	5,500
Sioux City	1,200	6,000	700
St. Paul	1,200	2,200	200
Oklahoma City	350	2,250	
Fort Worth	2,500	2,000	500
Milwaukee		5,472	
Peoria		900	
Indianapolis		6,000	
Pittsburg		4,500	
Cincinnati	981	6,137	435
Cleveland	200	2,000	2,400
Buffalo	75	2,500	5,000
New York	2,851	5,423	11,490

THURSDAY, MAY 11, 1911.

Chicago	5,000	20,000	10,000
Kansas City	2,500	11,000	4,000
Omaha	3,000	10,000	7,000
St. Louis	2,000	12,237	1,000
St. Joseph	1,800	7,500	500
Sioux City	1,000	4,200	
St. Paul	1,000	2,500	600
Fort Worth	1,500	2,500	100
Milwaukee		3,300	
Peoria		800	
Indianapolis		5,000	
Cincinnati		4,500	
Cleveland	340	3,550	297
Buffalo	70	2,900	4,400
New York	1,905	2,599	4,187

FRIDAY, MAY 12, 1911.

Chicago	1,500	12,000	10,000
Kansas City	500	7,000	10,000
Omaha	700	7,400	4,400
St. Louis	1,000	8,500	1,800
St. Joseph	400	3,500	500
Sioux City	300	5,500	
Fort Worth	900	2,000	
St. Paul	1,000	3,500	500
Indianapolis		4,000	

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending May 6, 1911:

CATTLE.

Chicago	29,148
Kansas City	17,178
Omaha	12,917
St. Joseph	5,774
Cudahy	530
Sioux City	3,114
South St. Paul	2,898
Indianapolis	3,611
New York & Jersey City	10,283
Fort Worth	5,900
Philadelphia	3,875
Pittsburg	2,716

HOGS.

Chicago	119,189
Kansas City	72,986
Omaha	51,159
St. Joseph	34,598
Cudahy	9,864
Sioux City	23,092
Ottumwa	12,936
Cedar Rapids	12,243
South St. Paul	18,001
Indianapolis	17,978
New York & Jersey City	26,418
Fort Worth	10,327
Philadelphia	4,588
Pittsburg	16,890

SHEEP.

Chicago	68,157
Kansas City	34,192
Omaha	26,940
St. Joseph	19,564
Cudahy	320
Sioux City	1,206
South St. Paul	1,630
Indianapolis	1,657
New York & Jersey City	41,205
Fort Worth	1,616
Philadelphia	10,653
Pittsburg	12,370

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO MAY 10, 1911.

	Beeves.	Calves.	Sheep and lambs.	Hogs.
New York	3,426	6,517	2,419	12,473
Jersey City	1,618	4,349	15,649	9,380
Lehigh Valley	2,944	548	7,464	—
Central Union	3,310	880	15,642	—
Scattering	—	192	61	4,625
Totals	11,298	12,486	41,235	26,418
Totals last week	12,599	11,672	36,305	34,041

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Morris Beef Co., Teutonic	—	—	876
Morris Beef Co., Minnewaska	200	—	—
Morris Beef Co., New York	—	—	594
Morris Beef Co., Baltic	—	—	644
J. Shambert & Son, Minnewaska	200	—	—
Subberger & Sons, Minnewaska	200	—	—
Swift Beef Co., Minnewaska	200	—	800
Swift Beef Co., New York	—	—	400
J. Stern & Son, New York	—	—	300
Miscellaneous, Bermudian	20	30	—
Total exports	1,015	30	3,614
Total exports last week	1,125	550	3,584

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Retail Section

SLANDERING THE RETAIL BUTCHER.

In a recent issue of a New York Sunday newspaper appeared a sensational article, sensationally illustrated, in which the New York City Commissioner of Weights and Measures, John L. Walsh, is made to assert that there is not an honest retail butcher in the city of New York. This article has stirred up the retail trade to defend itself against such a wholesale accusation of fraud.

A retailer of many years experience in running a shop in New York City addresses the following communication to The National Provisioner, in the nature of an open letter to Mr. Walsh in reply to his alleged slanderous statements. The writer says:

Editor The National Provisioner:

"The tradesman's terror and the housewife's friend" is what John L. Walsh, Commissioner of Weights and Measures of the city of New York, was called by a certain daily paper a few days ago, when it published an article by Mr. Walsh, wherein he explained how he is trying to save the people of New York thirteen millions of dollars annually. He accused every butcher in plain words of being dishonest. According to Mr. Walsh every retail butcher in Greater New York is a thief.

The illustrations accompanying the newspaper article show butchers weighing meat and gossiping with the customer to distract the customer's attention while the butcher's hand is resting on the scale. Now then, Mr. Walsh, if the scales are "crooked," as you say, why is it necessary for the butcher to even touch them?

The writer has, perhaps, had more experience in the weighing of meats than Mr. Walsh or any of his men, is constantly among the retail butchers, and his eyesight is normal, and he is naturally of a suspicious disposition. He has yet to see among reputable retail butchers a single scale that is "doctored" to defraud the purchasing public.

The police force lost a wonderful detective when Mr. Walsh took his present job. He rivals Sherlock Holmes in his powers of deduction when he reasons that a scale that happened to have iron instead of brass screws had been tampered with!

A man holding so important an office as Mr. Walsh should be more familiar with his subject before he makes such sweeping assertions as that in which he says there is not an honest butcher in New York City. If he were better informed he would surely know that there is no harder working man under the most difficult conditions and where there is less profit than the retail butcher. The butcher knows that if one single customer

found her meat short weight she would be apt to raise such a hullabaloo that he might as well shut his doors.

Knowing this, is it not ridiculous to suppose that any honorable man (and, contrary to what Mr. Walsh says, there are thousands of them) would be so utterly foolish as to take such a chance of ruining a business that he worked so hard to build up? And the business has its discomforts, the standing in a cold store in the winter with fingers and toes almost frozen, cutting meat that is sometimes frozen through on its way from the market to his store, fighting every hour of the day with competition and price cutters, thereby cutting down his already meager profits. In the summer, too, he sweats and toils, running in and out of an ice-house all day long, with all its attendant dangers of ruining his health, as thousands of butchers can testify.

And all for what? For the sake of stealing a few miserable pennies on each sale! I ask any fair-minded and intelligent business man, how long could such a state of affairs last without discovery?

To get down to figures—which never lie—Mr. Walsh says that every butcher's scales are wrong. Then how does he account for it that his own report from January 1 to March 31, 1911, shows 965 butchers' scales inspected and only 21 violations reported, a trifle of over two per cent.? Let us ask him, in all good faith, is it fair or honorable or just or decent for a man holding public office to say, in the face of such facts, that every butcher is a thief?

Among these 21 violations many scales may be a trifle off the mark through hanging in the ice-house, as it is a fact that cold has a tendency to make a scale appear wrong. But after it has been taken out of the ice-house the change of temperature brings it back to normal, as can be demonstrated to Mr. Walsh, if it is not too much trouble for him to investigate. So even these 21 "violators" are not necessarily "crooks," as Mr. Walsh calls them.

Mr. Walsh poses as the "housewife's friend," and the saver of thirteen million dollars annually for consumers. If there were that amount of money divided among the retail butchers of New York each year most of them would have gladly turned to some other mode of gaining a livelihood long ago. The fact remains that in his reported statements there was a vast amount of trifling with the truth. Who it was that trifled we are not prepared to say, but the facts and figures speak for themselves and speak loud enough to penetrate the doors of every retail butcher shop in the United States.

Once more and most emphatically, I want to call attention to the vile pictures pub-

lished with Mr. Walsh's newspaper article, showing the butcher's hand pressing down the scale while he gossips with his customer. And once again I say that if the scale was "doctored" why should it be necessary for the butcher to even touch it? Mr. Walsh has attempted to villify and bring into disrepute as honorable a body of business men as exists today, men who appreciate the fact that every customer who enters their store has passed other stores to patronize them.

No, Mr. Walsh, you owe the butchers a public apology, with just as much publicity as has been given your accusations. A frank and manly retraction would do much to restore confidence among the purchasing public, whose confidence in their butcher perhaps has been shaken by your preposterous assertions. Come, Mr. Walsh, we are waiting to hear what you have to say for yourself, as we believe you are just as ready to fly to your own defense as you are to fly to the rescue of the woman who buys two pounds of chops and is charged for three and a half pounds, as you are quoted as saying in the newspaper article referred to.

A NEW YORK BUTCHER.

[The name and address of this butcher will be given to Mr. Walsh if he cares for it, and the writer states that he is ready to show Mr. Walsh the error of his statements if that official is willing to be shown.]

LOCAL AND PERSONAL.

Walter Hastings, of Bonner Springs, is engaging in the meat business at Tonganoxie, Kan.

A. J. Tebbits is making extensive improvements in his meat market at Westmoreland, Kan.

B. Gallagher has moved his butcher shop at Stockton, Kan., into new quarters and installed new fixtures.

M. E. Dederick has sold out his butcher shop at Wathena, Kan., to L. R. Kingery.

Jewett & Jett are opening a new butcher shop at Nashville, Okla., in the Harris building.

Gus Eberle has succeeded to the entire meat business of Eberle & McKinney at Crescent, Okla.

Z. D. Buckles & Co. have opened a new meat market at Selden, Kan.

Bert Case has established himself in the meat business at Arrington, Kan.

Geo. L. Evans has disposed of his meat business at Pellston, Mich., to Werden McDonald.

Stanley Bronsiewicz is closing out his market at Detroit, Mich.

S. Lawson is just engaging in the meat business at Hosmer, B. C.

Tyson Bros. have disposed of their meat business at Cranbrook, B. C.

The Montana Grocery and Meat Company has been incorporated at Great Falls, Mont.

Will it not increase business if you supply your best trade with the "FERRIS" Famous Hams and Boneless Breakfast Bacon?



They always give **RARE**

SATISFACTION

Address: F. A. FERRIS & CO., Department A, 262, 264, 266, 268, 270, 272 Mott Street, New York. Telephone: Spring 6540.

The Goldendale Dressed Meat Company is about to begin the erection of a new store building at Goldendale, Wash.

John Clark has disposed of the Central Market at Lodge Pole, Neb., to H. J. Ewing.

W. H. Whitte has purchased the butcher shop of C. C. Raines at Ulysses, Neb.

Louis Hoelsing has purchased the Schwartz butcher shop at Bloomfield, Neb.

Ed. J. Hembold has again become the proprietor of the City Market at Rushville, Neb.

E. B. Swain has purchased the meat market of George Juckett at Wood River, Neb.

C. S. Trumble has purchased the Alvo meat market at Plattsmouth, Neb.

Chas. L. Howard has purchased the interest of D. E. Witt in the Lyle Cash Store at Lyle, Ore.

Dan Brown has begun the erection of a new meat market at Madison Lake, Minn.

Peter Meyer is about to erect a new brick meat market at McLaughlin, S. D.

H. W. Purrington has sold his meat market at Mattapoisett, Mass., to D. Brownell.

C. Richards has opened a new provision store at Forge Village, Mass.

G. Ensminger has purchased the meat market of V. D. Ault at Columbus, Ind.

F. Fredericks will open a new meat market at Hackensack, N. J.

R. Voight has purchased the Art Meat Market at Phlox, Wis.

J. H. Bridge, for 25 years connected with the meat and provision business at Somerville, Mass., died last week at Newtonville, Mass.

H. P. Shonronski has purchased a meat business at Claremont, N. H.

S. H. Plank's meat and grocery market at Henryville, Md., has been destroyed by fire.

J. K. Meigner has sold his meat business at Amsterdam, N. Y., to Stephen Purdy.

Walter Goodwin has retired from the meat business at Torrington, Conn.

A. McIntyre will open a new meat market at Uniontown, Pa.

C. A. Jayne has purchased the meat business of M. W. Wheeler at Waverly, N. Y.

Several grocers and butchers of Herkimer, N. Y., met last week for the purpose of organizing a Retail Grocers' and Butchers' Association, the meeting being held at the City Hall. The following officers were elected: President, C. B. Morris; vice-president, Terry McFeggan; secretary, Charles H. Dygert; treasurer, Charles L. Folts; trustees, John McKennan, E. M. Snyder, Charles J. Klem. Committee on by-laws, Albert Lawrence, Abram Alpert, Gerry McFeggan, Walter Symonowitz, L. E. Scott. The meeting was adjourned subject to the call of the chair.

The F. & R. Schweizer Co., New York City, N. Y., has been incorporated with a capital stock of \$10,000 to deal in meats, groceries, etc. R. Schweizer, 790 E. 181st street, is one of the incorporators.

C. D. Snow's meat market at Lathrop, Cal., has been destroyed by fire.

The New York State branch of the United Master Butchers' Association will meet in Buffalo on June 12, 13 and 14 next. About 100 delegates from the cities in this State will attend.

Walter Wheeler has sold his meat market at St. Johnsbury, Vt., to A. Dow.

H. R. Potter & Company have opened a meat market at Rohrsersville, Md.

Fenton Slifer opened his new meat market at Hamilton, O., last Saturday.

F. Geer has purchased the Walker meat market at La Porte, Ind.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Aronoff, Alter, 165 Brook ave.; H. Brand. \$100.
Briskman, Jac and Ettie Sacks, 324½ E. 8th st.; Max Sacks. \$50.
Borinstein, Hyman, 159 E. 103d st.; H. Brand. \$30.
Beresofsky, Moses, 440 E. 75th st.; H. Brand. \$18.
Caesar, Della, 204 Spring st.; H. Brand. \$70.
Dorio, Edw., 239 E. 26th st.; H. Brand. \$100.
D'Allisandio, A., 508 E. 13th st.; H. Brand. (R) \$85.
Fetterer, Herm., 301 E. 90th st.; H. Brand. (R) \$100.

Frank, Fannie D., 5 E. 118th st.; H. Brand. (R) \$51.
Friedman, Abr., 265 E. 4th st.; H. Brand. (R) \$41.
Goldstein, Levy, 23 1st ave.; H. Brand. (R) \$300.
Hoffman, Frank, 251 Eldridge st.; H. Brand. (R) \$47.
Kelsier, Nath., 304 E. 77th st.; Jos. Levy & Co. \$25.
Kottler, Jac, 17 Ludlow st.; H. Brand. (R) \$35.
Kressner, Harris, 257 Monroe st.; H. Brand. (R) \$157.
Kraitz, Wolf, 65 E. 100th st.; H. Brand. \$50.
Kesselman Bros., 227 3d st.; H. Brand. (R) \$150.
Lipkin, David, 578 Prospect ave.; H. Brand. \$111.
Lasher, Morris, 24 Pitt st.; H. Brand. (R) \$60.
Leonardi, Antonio, 262 Elizabeth st.; H. Brand. (R) \$40.
Modica, Giuseppe, 517 E. 13th st.; H. Brand. (R) \$120.
Maraucci, G., 232 Thompson st.; H. Brand. (R) \$95.
Moskowitz, Rebecca, 79 Chrystie st.; H. Brand. (R) \$51.
Maltz, M., 642 9th st.; H. Brand. (R) \$25.
Margarowitz, Jac, 466 Brook ave.; H. Brand. (R) \$40.
Orustein, Wm., 1511 or 1516 Ave. A.; H. Brand. \$55.
Polikoff, Abr. & Jos. Beldner, 503 10th ave.; Meyer Kornblum. \$500.
Porter, Harris, 1 E. 114th st.; H. Brand. (R) \$79.
Purpina, Giovanni, 291 Elizabeth st.; H. Brand. (R) \$35.
Reardon, Wm. H., 3580 Broadway; Solomon Friedman. \$1,800.
Reardon, Wm. H., 2422 8th ave.; Solomon Friedman. \$600.
Rosenthal, Bernhard, 263 Audubon ave.; Emil Ross. \$800.
Ruggiero, Angelo, 350 E. 11th st.; V. Peluso. \$250.
Reingold, Sol., 28 Scammel st.; H. Brand. \$50.
Reinkall, Malke, 211 E. 114th st.; H. Brand. (R) \$35.
Stauder, Jac A. & Wm. Huttenbocher, 2 Westchester ave.; United D. B. Co. (R) \$2,471.
Sire, Sam'l & Sam'l Stiasny, 906 8th ave.; Brissman & Kaylan. \$360.
Schoen, Ross, 951 Washington ave.; New York Butchers' D. M. Co. (R) \$75.
Smolensky, Harry, 258 W. 146th st.; H. Brand. \$100.
Sisselman, Harry, 1566 Washington ave.; H. Brand. \$135.
Samuel, Eva, 1740 Madison ave.; H. Brand. (R) \$100.
Topper, Wm., 198 Brook ave.; H. Brand. (R) \$70.
Turchiarelli, Vito, 658 Crescent ave.; H. Brand. \$50.
Winter, Max & Louis, 641 E. 6th st.; H. Brand. \$28.
Wigderovitz, Bennie, 169 Audubon ave.; H. Brand. (R) \$140.
Yovine, Carmine, 406 8th ave.; Rebecca Ashkanis. \$1,800.

MANHATTAN BILLS OF SALE.

Friedman, Sol, 2422 8th ave.; Wm. H. Beardon. \$1.
Friedman, Sol., 3580 Broadway; Wm. H. Beardon. \$1.
Jaffe, Jac, 19 E. 114th st.; Max Jaffe. \$225.
Stahlhut, Wm., 907 Tremont ave.; Harry Hellmann. \$1.
Spiegel, L., 27 E. 3d st.; I. Abraham & B. Kugler. \$250.

BROOKLYN MORTGAGES.

Bronstein, Meyer, 94 Moore; Herman Brand. \$110.
Chronofesso, Gaetano, 237 3d ave.; Gustave Selner. \$50.
Estrin, Sam., 237 Dumont ave.; Levy Bros. \$200.
Emil, Herman, 5306 13th ave.; Jos. Rosenberg. \$150.
Faber, Max, 167 Sumner ave.; Van Iderstine Co. \$93.
Governor, Chas., 1485 East New York ave.; Levy Bros. \$55.
Licciardi, Andrew, 3814 Fort Hamilton ave.; \$100.
Langner, Casimir, 2461 Pitkin ave.; Levy Bros. \$200.
Rosen, Louis, 257 Division ave.; Levy Bros. \$100.
Schlaunak, Celia, 728 Driggs ave.; Jos. Rosenberg. \$80.
Schlafer, Louis, 367 Sackman; Levy Bros. \$100.
Zlobin, Louis, 1400 St. Marks ave.; Levy Bros. \$60.

BROOKLYN BILLS OF SALE.

Fischer, Harry G., 65 Ralph ave.; Coney Schwauer. \$1.
Hirtz, Manuel, 942 Manhattan ave.; Morris Hirtz. \$1.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Greenberg, Sam'l & Geo. S. Finestone, 1655 Madison ave.; Abr. Isler. \$800.
Kerner, Jack & Rosa Bernold, 315 3d ave.; Jos. H. Reichert. \$1,000.
Silver, Jac, 30 W. 116th st.; Sol Berger. \$400.
Shelken, Abr., 284 Brook ave.; Rachel Glassenberg. \$400.
Weizel, Chas., 152 E. 23d st.; Jaburg Bros. (R) \$1,000.
Andrian, Geo. E., 45 W. 125th st.; Marie Drevermann. \$800.
Adelman, Wm., 177 W. Broadway; Isaac Grod. \$600.
Bronx Restaurant Co. (Inc.), No. Side of 149th st., near Melrose ave., The A Re Co. Bldg.; Jno. Elchler. \$5,000.
Cooperberg, Hyman, 184 8th ave.; Katie Spunberg. \$475.
Fifty-Second Street Hotel Co., Cor. 52d st. and B'way; Hugo J. Hanf. \$12,000.
Goldfinger, Adolf, 409 Houston st.; Ignatz Kraus. \$578.
Ghigliani, Carmella & Andrea, 1937 3d ave.; Jno. Badinelli. \$1,600.

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FISH!

You will save money in buying your Fish **DIRECT** from the Wholesaler

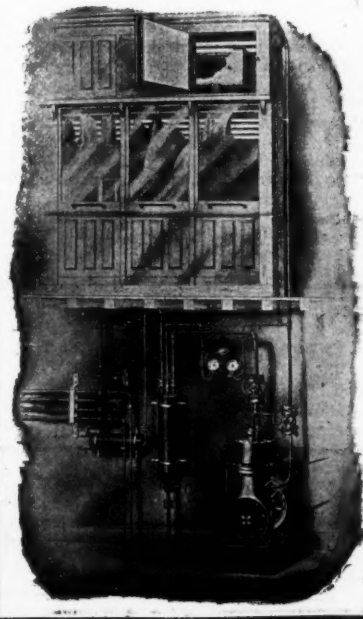
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BOSTON, MASS.

Correspondence Solicited—Satisfaction Guaranteed

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Rockport Steak Cod Shore Haddock



MANY REMINGTON REFRIGERATING MACHINES

are in use cooling MEAT and PROVISION REFRIGERATORS. More sanitary, cleaner and cheaper than ice.

This illustration shows a compact outfit, located in basement, cooling refrigerator on first floor, with overhead brine storage tank to maintain temperature overnight, when machine is shut down. Can be readily applied to present boxes.

Now is the time to investigate.

Send for our catalogue and reference list.

Advise us as to your requirements so that an estimate can be submitted.

Machines can be installed during the cold weather, without interruption to your business.

REMINGTON MACHINE CO.

Builders of Ice Making and Refrigerating Machinery

WILMINGTON, DELAWARE

New York Section

Vice-President M. J. Sulzberger, of the Sulzberger & Sons Company, was in New York this week.

Swift & Company's sales of fresh beef in New York City for the week ending May 6 averaged 8.80 cents per pound.

Al Dawson, cashier at the Morris & Company central offices, is manager of the Morris baseball team this season, and is ready to receive all challenges.

W. A. Johns, of the Swift export department at Chicago, has temporarily assumed the position of manager of the company's Jersey City packing plant, following the resignation of F. B. Cooper.

John R. Meyer, of the Morris & Company central office staff in New York, was recently wedded to Miss Julie R. Sullivan of this city. The couple have just returned from a tour which took in Niagara Falls, Atlantic City and Washington.

The annual meeting of the stockholders of the New York Butchers' Calfskin Association will be held at Terrace Garden, in East 58th street, on Thursday evening, May 18, at 8 o'clock. Reports will be received and directors elected for the ensuing year.

A bill has been favorably reported in the State Senate to prohibit the sale at any period of the year of deer, venison, moose, elk, squirrels, hares, rabbits, etc. It is said to have the support of "scientists and sportsmen," who desire the exclusive privilege of shooting such game.

J. W. Wheeler, of the Swift butterine department at Philadelphia, has been given charge of the company's butterine business for the entire Eastern district, with headquarters at Jersey City. Upon his departure from the Philadelphia offices Mr. Wheeler was presented with a handsome leather bag and silk umbrella by his fellow workers there.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending May 6, 1911, as follows: Meat.—Manhattan, 6,734 lbs.; Brooklyn, 3,136 lbs.; the Bronx, 35 lbs.; Queens, 611 lbs.; total, 10,516 lbs. Fish.—Manhattan, 5,352 lbs. Poultry and game.—Manhattan, 2,242 lbs.; Brooklyn, 40 lbs.; Queens, 20 lbs.; total, 2,302 lbs.

The Harrison Street Cold Storage Company of this city has acquired the property of the Polar Construction Company of Newark, a cold storage plant which has been operated for some years past, but the operation of which has recently been discontinued by the former owners. The plant will be thoroughly overhauled, equipped with entire new insulation and operated as a first-class cold storage plant by the Harrison Street Cold Storage Company.

It is stated that Police Commissioner Cropsey has joined forces with Health Commissioner Lederle in an effort to do away with the exposure to dust and flies of meat, candy, fruit, poultry, game and fish in this city. At the request of the Health Commissioner an order has been issued by Commissioner Cropsey to the police directing them to enforce the Board of Health ordinance which prohibits such exposure. According to Section 45 of the Sanitary Code, the body of any animal which is to be used for human food must not be carted through the streets

uncovered. Section 46 provides that no breadstuffs, pastry, candy, or confectionery shall be kept, sold or offered for sale outside of any premises in the city of New York unless they shall be protected from dirt, flies and contamination.

PROTEST CAUL FAT REGULATION.

A committee of New York City small stock slaughterers visited Washington this week to protest against the recent federal meat inspection regulation which prohibits the transfer of caul fat from one sheep or lamb carcass to another. The trade believes that this prohibitory regulation works an injustice to the trade without accomplishing material good.

The changing of the caul fat was believed to result in deception of the customer, but the trade insists that the opposite is the case. Caul fat from sheep carcasses—which do not need it, as is well known—is transferred to thin or light-weight lamb carcasses, in order that the proportion of fat to lean may be better obtained, the results to the consumer being more advantageous when it comes to cooking the meat at home. The practice, instead of being a deceptive one, is claimed to be a legitimate trade method, adopted to benefit the consumer as well as the slaughterer and the dealer. It is claimed that the continued enforcement of this regulation will result in an inevitable increase in the cost of lamb to consumers, because of the inability of the trade to find a market for light or thin lambs.

BUTCHERS' FAT RENDERING GROWTH.

The annual stockholders' meeting of the New York Butchers' Fat Rendering Company was held Tuesday evening at Victoria Hall. There was a large attendance of stockholders, butchers from all the boroughs of the city, and they were very enthusiastic over what they heard in the annual reports of President E. F. O'Neill and Secretary Charles Young.

In the course of his report President O'Neill aroused great applause by his statement that the company's business had reached the capacity of its present plant, and that the facilities must be enlarged. The past year's business, the first full year in the company's history, made a fine showing, and prospects for the future were even better. The reports of the officers were good throughout, and were received with much pleasure. The meeting unanimously adopted resolutions thanking the directors and officers for their work during the past year. Details of the plans for enlarging the plant will be left in the hands of the board of directors.

The annual election resulted in choosing

the old board of directors throughout, as follows: Edward F. O'Neill, George H. Shaffer, Jacob Bloch, Louis Goldschmidt, Charles Krupp, Christian Schuck, Frederick Wehnes, Fred. J. Staehle, Henry Himstedt, Herman Kirschbaum and Charles Young. The directors will elect officers this week, and the old board will be re-elected.

MASTER BUTCHERS ELECT OFFICERS.

Most of the local branches of the United Master Butchers of America have elected officers within the past week for the ensuing year, and in each case most of the old officers were re-elected. The East Side branch has elected the following officers: George Thomson, president; Benjamin Stern, first vice-president; Louis Buchsbaum, second vice-president; Charles Young, recording secretary; Nat. Rosenau, financial secretary; M. I. Brennwasser, corresponding secretary; Moe Heins, treasurer; Joseph Meyer, sergeant-at-arms; Aug. F. Grimm and Emil Half, trustees. Representative to the board of governors, Jacob Schmidt.

The West Side branch chose the following list: Jacob Drumm, president; Daniel Hecht, first vice-president; Jacob Weil, second vice-president; Al. Rieger, recording secretary; Charles Hanauer, financial secretary; Jacob Mandelbaum, treasurer; A. Weill, sergeant-at-arms; William Ziegler and Herman Vetter, trustees; Herman Kirschbaum, orator. Representative to the board of governors, J. W. Neher.

The Bronx branch elected the following: Phil. Storminger, president; Henry Abel and Harry Stocker, vice-presidents; John Schulz, recording secretary; John Machovsky, financial secretary; Jacob Wetterhahn, treasurer; George Lehmann, sergeant-at-arms; F. Wehnes, Henry Kasten and Edward Ruhl, trustees; Wehner, Levy, Ruhl and Schuck, delegates to the convention at Buffalo.

SPECIALTY OF HOTHOUSE LAMBS.

Philadelphia is an especially good market for "genuine spring lamb," and at least one firm has made a big success in paying particular attention to the demand for "hot-house" lambs. This is the firm of Albert J. Pusey & Sons. Albert J. Pusey began a successful career in the butcher business in 1876. He admitted his two sons, Harrison J. and Charles E., into partnership under the firm style of A. J. Pusey & Sons, in 1900.

This firm is one of the most active and largest slaughterers of small stock—calves, sheep and lambs—in Philadelphia, killing on an average of 1,200 head a week. It is one of the largest slaughterers of early "hot-house" lambs in the city. Their abattoir, at the West Philadelphia Stock Yards, 30th and Race streets, is one of the best, and is fully equipped with modern facilities for cleanly and sanitary slaughtering. All slaughtering is done under the United States inspection.

The present management is under the personal direction of Harrison J. Pusey. Albert J. Pusey has retired from active work, but still has an interest in the business. Charles E. Pusey has the management of the delivery department. Nothing but selected stock is purchased by this firm on the various markets of the United States.

A. C. WICKE MFG. CO.
BUTCHERS' FIXTURES, ICE HOUSES
AND COMPLETE MARKET EQUIPMENTS
406-412 East 102d St. NEW YORK CITY Telephone 5687 Lenox

Harrison J. Pusey Albert J. Pusey Charles E. Pusey
ALBERT J. PUSEY & SONS
Wholesale and Retail Dealers in
Home Dressed Veal, Mutton and Lamb. Hot House Lambs a Specialty
Abattoir Stock Yards, 30th & Race Sts., PHILADELPHIA, PA.

IT'S UP TO YOU

If you want perfect insulation—the kind that'll keep the cold air right in the cooler—the kind that won't rot and don't require the installation of an enormous quantity to attain efficiency—

Then
install

STAR CORK BOARD

UNITED CORK COMPANIES
LYNDHURST, N. J.

Those Printed Window Signs You See Everywhere

Can be bought as low as 1c. and 2c. each.

Phone or write and let us explain!

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Printed Signs Always in Stock.
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Out of Town Market send 4c. for Samples.

RIDGWAY REFRIGERATOR CO.

"Butcher and Grocer's Fixtures"
Scales, Tools, Etc.

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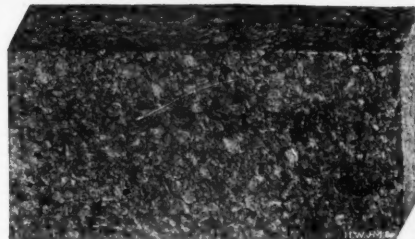
**PORK PACKERS
BEEF SHIPPERS**

CARLOADS OR MIXED CARS

DRESSED BEEF, BEEF CUTS.
FRESH PORK, MUTTON, ETC.
CURED HAMS, BACON, SHOULDER.
PURE LARDS, VARIOUS GRADES.
FERTILIZERS, GREASE, BONES, ETC.

CAPACITY, 6,000 HOGS in 10 HOURS

J-M GOLD STORAGE INSULATION



J-M Pure Cork Sheets

J-M Impregnated Cork Boards

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J-M Hair Felt

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J-M Granulated Cork

We are prepared to furnish and install insulation for all classes of cold storage work, ice-making and refrigerating plants, breweries, packing houses, etc. Write nearest branch as to your requirements.

H. W. JOHNS-MANVILLE CO.

Manufacturers of Asbestos and
Magnesia Products.

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Asbestos Roofings, Packings,
Electrical Supplies, etc.

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Milwaukee
Minneapolis
New Orleans

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Your Men Have Just As Good a Right As You

to a clean and easily cleanable place to hang their clothing.

PEN-DAR STEEL LOCKERS *will keep them contented*

They are built of expanded metal and sheet steel, and present a smooth, attractive surface.

Besides being neat to look at, they are fire-proof, vermin-proof, germ-proof and practically time-proof.

Made in units, rows, tiers or groups. Every locker furnished handsomely finished and with hooks, shelf, lock and number plate. Illustration shows design No. 230.

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EDWARD DARBY & SONS CO., Inc. 234 Arch St., Philadelphia, Pa.



WEST SIDE BANK

8th Avenue and 34th Street

And Safe Deposit Vaults

Organized 1869

Capital \$200,000
Surplus 1,000,000

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F. L. LELAND, Vice-Pres.

THEO. M. BERTINE, 3rd Vice-Pres.

WALTER WESTERVELT, Cashier

We call particular attention to the

WEST SIDE SAFE DEPOSIT VAULTS

which are unsurpassed for security in the metropolis of Greater New York

Exchange on England, Ireland and Germany

BARGAINS IN STEEL TANKS

OFFERED BY THE AMERICAN BY-PRODUCT MACHINERY CO.

90 West Street, New York

NO. BP-8455: 48" x 12' ROUND STEEL PRESSURE TANK.—Shell 48" dia., 9' 8" long; 3/4" material; 3/8" heads. Total length, 12 ft. One head convex with large manhole, other head cone shaped with 10" flange at end. Capacity about 1,000 gallons. Weight about 1,800 pounds. Suitable for 100 lbs. pressure. Tank is in good condition. This has been used as a digester tank in a vertical position, being supported on four brackets attached near top head. Shell is made in two sheets and is double riveted. There is a 10" gate valve attached to flange at bottom. **PRICE, \$100 f. o. b. New York.**

NO. BP-7722: STEAM JACKETED RECTANGULAR TANK.—Tank is 10' 3" long, 6' 3" wide at top. Ends are perpendicular, but sides are perpendicular only about 1' from top; at this point they curve, forming a half circle or round bottom, which is steam jacketed, having about 6" steam space. Tank is 48" deep inside. It is made of 3/8" material with a 2 1/4" angle iron around top. Has steam connection to jacket and a 2" threaded flange connection on end. Has a capacity of about 1,600 gallons and weighs about 3,800 lbs. **PRICE, \$175 f. o. b. New York.**

NO. BP-7723: 60" x 16' ROUND STEEL DIGESTER TANK.—Tank is made of 3/4" material throughout, shell is 60" in dia., 16' long and has cone shaped heads 36" long. Shell is made of two courses of a single sheet each with double riveted longitudinal seams. Capacity about 1,800 gals., weight about 4,000 pounds. Tank has been used vertically as a digester and has four supporting lugs near top. It has 10" discharge opening in bottom with hinged manhole cover. There is a 15 1/2" round manhole with outside cover in top cone near end of shell, also 2" threaded pipe connection in center of top. This tank is in fine condition and could be used for pressure if desired. **PRICE, \$150 f. o. b. New York.**

NO. BP-7720: RECTANGULAR STEEL OPEN TANK JACKETED BOTTOM.—Tank is 8' long, 5' wide, 3' 2" deep. Is made of 1/4" material. Has 1 1/2 x 2" band at top and has 2" connections in bottom. This tank weighs about 1,800 lbs., and has a capacity of about 950 gallons. It is in good condition. **PRICE, \$130 f. o. b. New York.**

Tanks are subject to inspection in New York.

These goods are offered at these figures for advertising purposes only. We are manufacturers of **INGOT IRON EVAPORATORS** for **TANKWATER**, Spent Lyes and other liquors, and are the Eastern Representatives for **WM. R. FERRIN & CO., CHICAGO**, on **DRYERS, HYDRAULIC PRESSES** and all forms of Packing House and Rendering Plant and Fish Plant Equipment.

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NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$8.00@6.40
Poor to fair native steers.....	4.50@5.90
Oxen and stags.....	3.50@5.03
Bulls and dry cows.....	1.85@5.50
Good to choice native steers one year ago..	7.40@8.50

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.....	5.50@ 7.50
Live veal calves, culls, per 100 lbs.....	@ 5.00
Live calves, Western, per 100 lbs.....	—@—

LIVE SHEEP AND LAMBS.

Live lambs, unshorn, per 100 lbs.....	5.80@ 6.00
Live lambs, shorn, per 100 lbs.....	5.25@ 5.80
Live lambs, culls, per 100 lbs.....	@ 5.00
Live sheep, common to prime, unshorn, per 100 lbs.....	4.50@ 4.75
Live sheep, shorn, per 100 lbs.....	4.00@ 4.25
Live sheep, culls, per 100 lbs.....	2.00@ 2.50

LIVE HOGS.

Hogs, heavy.....	@ 6.50
Hogs, medium.....	@ 6.65
Hogs, 140 lbs.....	6.85@ 6.90
Pigs.....	7.10@ 7.20
Rough.....	5.50@ 6.20

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	9 1/2 @ 10
Choice native light.....	9 1/2 @ 10
Common to fair native.....	9 @ 9 1/2

WESTERN DRESSED BEEF.

Choice native heavy.....	@ 9 1/2
Choice native light.....	9 1/2 @ 9 1/2
Native, common to fair.....	@ 9 1/2
Choice Western, heavy.....	@ 9
Choice Western, light.....	@ 9
Common to fair Texas.....	8 1/2 @ 9
Good to choice heifers.....	@ 9
Common to fair heifers.....	@ 8 1/2
Choice cows.....	@ 8 1/2
Common to fair cows.....	@ 8 1/2
Common to fair oxen and stags.....	—@—
Fleshy Bologna bulls.....	8 @ 8 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2
No. 2 ribs.....	10 1/2 @ 11	@ 11
No. 3 ribs.....	8 1/2 @ 9	@ 10 1/2
No. 1 loins.....	12 @ 12 1/2	13 @ 13 1/2
No. 2 loins.....	11 @ 12	12 @ 12 1/2
No. 3 loins.....	10 @ 11	@ 11 1/2
No. 1 rounds.....	9 1/2 @ 9 1/2	@ 9 1/2
No. 2 rounds.....	8 1/2 @ 9	@ 9
No. 3 rounds.....	@ 8 1/2	@ 8 1/2
No. 1 chucks.....	@ —	6 1/2 @ 7
No. 2 chucks.....	@ —	@ 6 1/2
No. 3 chucks.....	@ —	@ 6

DRESSED CALVES.

Veals, city dressed, prime, per lb.....	@ 12
Veals, good to choice, per lb.....	@ 11
Western calves, choice.....	@ 11 1/2
Western calves, fair to good.....	@ 10 1/2
Western calves, common.....	@ 10

DRESSED HOGS.

Hogs, heavy.....	@ 8 1/2
Hogs, 150 lbs.....	@ 9 1/2
Hogs, 160 lbs.....	@ 9 1/2
Hogs, 140 lbs.....	@ 9 1/2
Pigs.....	9 1/2 @ 10

DRESSED SHEEP AND LAMBS.

Lambs, choice, per lb.....	@ 12 1/2
Lambs, good.....	@ 11 1/2
Sheep, choice.....	@ 9
Sheep, medium to good.....	@ 8
Sheep, culls.....	@ 7

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@ 15
Smoked hams, 12 to 14 lbs.....	@ 13 1/2
Smoked hams, 14 to 16 lbs. avg.....	@ 13
Smoked picnic, light.....	@ 9 1/2
Smoked picnic, heavy.....	@ 9
Smoked shoulders.....	@ 12

Smoked bacon, boneless.....	15 1/2 @ 16 1/2
Smoked bacon (rib in).....	14 1/2 @ 15 1/2
Dried beef sets.....	@ 17
Smoked beef tongue, per lb.....	16 @ 16 1/2
Pickled bellies, heavy.....	@ 11 1/2

FRESH PORK CUTS.

Fresh pork loins, city.....	@ 13
Fresh pork loins, Western.....	@ 12
Shoulders, city.....	@ 9 1/2
Shoulders, Western.....	@ 9
Butts, regular.....	@ 10
Butts, boneless.....	@ 10 1/2
Fresh hams, city.....	@ 13
Fresh hams, Western.....	@ 12 1/2

BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut....	@ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 55.00
Hooft, black, per ton.....	@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 90.00
Horns, 7 1/2 oz. and over, steers, first quality, per ton.....	@ 270.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75 @ 90c. a piece
Fresh cow tongues.....	45 @ 60c. a piece
Calves' heads, scalded.....	40 @ 45c. a piece
Sweetbreads, veal.....	30 @ 60c. a pair
Sweetbreads, beef.....	18 @ 25c. a pound
Calves' livers.....	30 @ 50c. a piece
Beef kidneys.....	7 @ 12c. a piece
Mutton kidneys.....	1 1/2 @ 3c. a piece
Livers, beef.....	7 @ 8c. a pound
Oxtails.....	5 @ 7c. a piece
Hearts, beef.....	12 @ 15c. a piece
Rolls, beef.....	10 @ 12c. a pound
Tenderloin beef, Western.....	15 @ 25c. a pound
Lambs' fries.....	@ 8c. a pair
Extra lean pork trimmings.....	@ 7 1/2c. a pound
Blade meat.....	@ 6c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2 1/2
Suet, fresh and heavy.....	@ 5
Shop bones, per cwt.....	@ 25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@ 90
Sheep, imp., medium, per bundle.....	@ 70
Sheep, imp., per bundle.....	@ 44
Sheep, imp., Russian rings.....	—@—
Sheep, domestic, wide, per bundle.....	@ 70
Sheep, domestic, medium, per bundle.....	@ 50
Sheep, domestic, narrow med., per bundle.....	@ 25
Hog, American, free of salt, tcs. or bbls., per lb., f. o. b. New York.....	@ 77
Hog, extra narrow selected, per lb.....	@ 73
Hog, in kegs, 1 cent over bbls. or tcs.....	—@—
Beef rounds, per set, f. o. b. Chicago.....	@ 18 1/2
Export rounds, per set, f. o. b. New York.....	@ 22
Beef rounds, per lb.....	@ 4 1/2
Beef, bungs, piece, f. o. b. New York.....	@ 9 1/2
Beef, bungs, per lb.....	@ 10 1/2
Beef middles, per set, f. o. b. New York.....	@ 61
Beef middles, per set, f. o. b. Chicago.....	@ 58
Beef, middles, per lb.....	@ 13
Beef weasands, per 1,000, No. 1s.....	@ 8
Beef weasands, per 1,000, No. 2s.....	@ 6

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	17
Pepper, Sing., black.....	9 1/2	11 1/2
Pepper, Penang, white.....	13 1/2	15 1/2
Pepper, red Zanzibar.....	15	18
Allspice.....	6	8 1/2
Cinnamon.....	16	20
Coriander.....	5 1/2	8
Cloves.....	17	20
Ginger.....	15	17
Mace.....	60	65

SALTPETRE.

Crude.....	4 1/2 @ 5
Refined—Granulated.....	4 1/2 @ 5
Crystals.....	5 1/2 @ 6 1/2
Powdered.....	5 1/2 @ 5 1/2

GREEN CALFSKINS.

No. 1 skins.....	@ 20
No. 2 skins.....	@ 18
No. 3 skins.....	@ 10

Branded skins.....	@ .13
Ticky skins.....	@ .13
No. 1 B. M. skins.....	@ .17
No. 2 B. M. skins.....	@ .15
No. 1, 12 1/2-14.....	@ 2.20
No. 2, 12 1/2-14.....	@ 1.95
No. 1 B. M., 12 1/2-14.....	@ 1.85
No. 2 B. M., 12 1/2-14.....	@ 1.60
No. 1 kips, 14-18.....	@ 2.40
No. 2 kips, 14-18.....	@ 2.15
No. 1 B. M. kips.....	@ 2.05
No. 2 B. M. kips.....	@ 1.80
No. 1, heavy kips, 18 and over.....	@ 3.00
No. 2, heavy kips, 18 and over.....	@ 2.75
Branded kips.....	@ 1.40
Heavy branded kips.....	@ 1.75
Ticky kips.....	@ 1.40
Heavy ticky kips.....	@ 1.75

DRESSED POULTRY.

FRESH KILLED.

Turkeys, dry-packed—	
Young hens and toms, avg. best.....	@ 16
Common.....	@ 14
Fowls, dry packed—	
Western, boxes, 45-55 lbs. to doz.....	@ 15 1/2
Western dry-pkd. bbls., fcd, 4 lb. avg.....	@ 14 1/2
Other Western, scalded, avg. best.....	@ 14 1/2
Other Poultry, dry packed—	
Old Cocks, per lb.....	@ 10
Squabs, prime, white, 10 lbs. to doz., per doz.....	@ 4.25
Squabs, dark, per doz.....	@ 1.50

FROZEN.

Turkeys—	
Young toms, No. 1.....	22 1/2 @ 23
Young hens, No. 1.....	@ 22
Young toms, No. 2.....	15 @ 17
Young hens, No. 2.....	15 @ 16
Old hens.....	@ 21
Old toms.....	@ 20
Texas, No. 1.....	@ 18
Broilers—	
Milk fed, fancy, 24 lbs. under.....	@ 25
Milk fed, fancy, 25 to 30 lbs.....	@ 22
Corn fed, fancy, 24 lbs. under.....	@ 22
Corn fed, fancy, 25 to 30 lbs.....	@ 19
Roasters—	
Milk fed, fancy large.....	18 @ 18 1/2
Milk fed, fancy, 4 lbs.....	@ 18
Corn fed, fancy large.....	@ 16 1/2
Corn fed, fancy, 4 lbs.....	15 1/2 @ 16

LIVE POULTRY.

Spring chickens, broilers, per lb.....	24 @ 30
Fowls, per lb.....	14 1/2 @ 15
Roosters, per lb.....	@ 9
Turkeys, per lb., prime.....	@ 13
Ducks, per lb., nearby.....	@ 14
Geese, per lb.....	@ 9
Guinea Fowls, per pair.....	@ 60
Pigeons, per pair.....	@ 30

BUTTER.

Creamery, Specials.....	@ 23
Creamery, Extras.....	@ 22
Process, Specials.....	17 1/2 @ 18
Process, Extras.....	@ 17

EGGS.

Fresh gathered, selected extras.....	19 1/2 @ 20
Fresh gathered, storage packed firsts.....	18 1/2 @ 18 1/2
Fresh gathered, northerly section, regular packed, firsts.....	17 1/2 @ 18
Fresh gathered, southerly sections, reg. pld., firsts.....	17 @ 17 1/2
Fresh gathered, seconds.....	16 @ 16 1/2
Fresh gathered, dirties, No. 1.....	15 1/2 @ 16
Fresh gathered, dirties, No. 2.....	14 1/2 @ 15
Fresh gathered, checks, good to prime.....	14 @ 14 1/2

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	23.00 @ 23.50
Bone meal, raw, per ton.....	25.50 @ 26.00
Hoof meal, per unit, Chicago.....	2.75 @ 2.80
Dried blood, West, high grade, fine, f. o. b. Chicago.....	2.90 @ 2.95
Nitrate of soda—spot.....	@ 2.12 1/2
Bone black, discard, sugar house del. New York.....	20.00 @ 25.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	3.20 @ 3.25
Tankage, 11 and 15 p. c., f. o. b. Chicago.....	2.65 @ 2.70 and 10c.
Garbage tankage, f. o. b. New York.....	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal).....	3.35 and 10c.
Wet, acidulated, 6 p. c. ammonia per ton, f. o. b. factory.....	Nom.
Sulphate ammonia gas, for shipment, per 100 lbs., guar. 25%.....	3.05 @ 3.10
Sulphate ammonia gas, per 100 lbs., spot, guar. 25%.....	3.05 @ 3.10
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @ 3.75
The same, dried.....	3.75 @ 4.00

